BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 12 fresh Maine lobster, cream, brandy

HEIRLOOM TOMATO SALAD 14 local buratta, extra virgin olive oil, basil

GOAT CHEESE VEGETARIAN FLATBREAD 16 artichokes, roasted red peppers, spinach, red onions

DEVILED EGGS & MILLIONAIRE'S BACON 12

SUSHI ROLLS* selection varies, see feature card

ARTICHOKES 12 simply grilled, aioli

TEMPURA SHRIMP 14 sweet chili aioli

SPINACH & ARTICHOKE DIP 12 parmesan cream sauce

SEAFOOD

Wedge, Caesar* or Garden Salad - 8

FLORIDA RED SNAPPER 26 pan sautéed served with fresh sautéed corn

AHI TUNA STEAK* 26 sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

RAINBOW TROUT 26 simply grilled, topped with crab meat, lemon beurre blanc, served with cole slaw

CHILEAN SEA BASS 32 oven roasted, served with fresh sautéed spinach **DOVER SOLE MEUNIERE** 34 pan sautéed, topped with brown butter & capers, served with creamy whipped potatoes

SCOTTISH SALMON 26 simply grilled, served with fresh sautéed spinach

CRAB CAKES 30 whole grain mustard sauce, served with cole slaw

MAINE LOBSTER 32 two 4 oz. broiled tails, drawn butter, served with creamy whipped potatoes

ENTRÉES

Wedge, Caesar* or Garden Salad - 8

FILET MIGNON* 80z. 32 center cut, served with loaded baked potato

NEW YORK STRIP* 14oz. 34 #1855 cut, herb butter, served with loaded baked potato

STEAK & FRIES* 28 sliced steakhouse style, herb butter

"SIGNATURE" PRIME RIB 28 served au jus, with loaded baked potato, grated or creamy horseradish on request CHICKEN MILANESE 24 parmesan crusted, capers, lemon beurre blanc, served with pasta Alfredo

BABY BACK RIBS 28 slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 24 pan sautéed, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

PRIME MEATLOAF 24 prime sirloin, served with creamy whipped potatoes

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 16 blackened fish of the day, sharp cheddar, avocado, cilantro

CHEESEBURGER* or BACON CHEESE BURGER* 14/16 sharp cheddar applewood smoked bacon

FRENCH DIP 20 thinly sliced prime rib, served au jus

COBB 18 grilled chicken, tomato, avocado, blue cheese, bacon, egg

PALM BEACH 20 crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg

BBQ CHICKEN 18 roasted corn, avocado, black beans, ranch

SIDES - 5

LOADED BAKED POTATO CREAMY WHIPPED POTATOES BROCCOLI F

FRESH SAUTÉED CORN 5 KALE & QUINOA SALAD** FRESH SAUTÉED OR CREAMED SPINACH MACARONI GRATIN STIR-FRIED VEGETABLES BUTTER BEANS

18% gratuity added for parties of six or more

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

Whites

SPARKLING	
La Marca Prosecco, IT	9 / 40
Schramsberg Mirabelle, Napa Valley, CA	12 / 55
Veuve Clicquot "Yellow Label," Reims, FR	98
ROSÉ	
Whispering Angel, Cötes de Provence, FR	12 / 44
CHARDONNAY	
Canyon Road, Modesto, CA	8 / 28
Hess Select, Monterey, CA	9 / 32
William Hill, Central Coast, CA	10 / 36
Sonoma Cutrer, Russian River, CA	14 / 52
Trefethen, Napa Valley, CA	15 / 56
Cakebread, Napa Valley, CA	78
SAUVIGNON BLANC	
Joel Gott, Napa, CA	9 / 32
Kim Crawford, Marlborough, NZ	12 / 44
PINOT GRIGIO/PINOT GRIS	
Canyon Road, Modesto, CA	8 / 28
Barone Fini, IT	9 / 32
J Pinot Gris, Russian River Valley, CA	11 / 40
RIESLING	
Kiona, Washington State	9 / 32
Pewsey Vale, Eden Valley, AUS	10 / 36

Cocktails

Barrel Aged Manhattan BrickTop's signature cocktail, aged in-house	10
Prickly Pear Margarita House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	10
Moscow Mule Vodka, Fresh Lime, Ginger Beer, Fresh Mint	10
Charred Grapefruit Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	10
Raspberry Martini Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	10
Pineapple Martini House Made Pineapple Infused Vodka	10

Reds

PINOT NOIR	
Edna Valley, Central Coast, CA	10 / 36
Brella, Willamette Valley, OR	11 / 40
Belle Glos Meiomi, Sonoma County, CA	12 / 44
La Crema, Sonoma, CA	14 / 52
Belle Glos Clark & Telephone, Santa Maria Valley, CA	A 80
ZINFANDEL	
1000 Stories Bourbon Barrel Aged, Mendocino, CA	11 / 40
Boneshaker, Lodi, CA	12 / 44
CABERNET SAUVIGNON	
Coastal Vines, CA	8 / 28
Louis Martini, Sonoma, CA	10 / 36
B-Side, Napa Valley, CA	13 / 48
BR Cohn "Silver Label," North Coast, CA	15 / 50
Jordan, Alexander Valley, CA	80
Caymus, Napa Valley, CA	105
Rodney Strong Brothers, Alexander Valley, CA	110
MERLOT	
Robert Hall, Paso Robles, CA	11 / 40
UNIQUE REDS	
Decero, Malbec, Mendoza, Argentina	10 / 36
Charles Krug Purple Heart, Napa Valley, CA	12 / 44
Albertina, Cab Franc, Menodcino, CA	14 / 52
Robert Foley Griffin, Napa Valley, CA	16 / 60
Stags' Leap, Petite Syrah, Napa Valley, CA	67
Mullan Road Cellers by Dennis Cakebread,	
Columbia, WA	78
Beer	

ON TAP Stella Artois Pilsner 6 OMB 6 Wooden Robot 6 Triple C 6 OTHER Unknown 6 Highland 6 Heineken 5 Birdsong 7 Bud Light 5 Sugar Creek 6 NoDa 7

Hot Tea ~ Firepot Nomadic Teas

Oolong Iron Goddess of Mercy	5
Botanical Blend Indian Rose Garden	5
Black Tea Breakfast Blend	5
Rooibos Chai	5

