BRICKTOP'S

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy 12

Soup of the Day 10

Deviled Eggs & Millionaire's Bacon 10

Spinach & Artichoke Dip parmesan cream sauce 12

Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** 14

Tempura Shrimp sweet chili aioli 12

SALADS

The Wedge 10
hardboiled egg, bacon, cucumber, blue cheese dressing

Caesar 10
focaccia croutons, grated parmesan (anchovies on request)

Beet & Goat Cheese 12
oven roasted beets, pecans, warm goat cheese

Little Gem Chopped 10
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing

SEAFOOD

Snapper Veracruz 24
oven roasted tomatoes, olives, capers, rock shrimp, served over basmati rice

Crab Cakes 30
whole grain mustard sauce, served with fresh sautéed corn

Ahi Tuna Steak* 26
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

Scottish Salmon 26
pan roasted, served with cole slaw

Chilean Sea Bass 36
oven-roasted, champagne beurre blanc, served with fresh sautéed spinach

Florida Grouper 30
simply grilled, served with kale & quinoa salad**
add crab meat, champagne beurre blanc – 4

Rainbow Trout 24
simply grilled, champagne beurre blanc, capers, served with cole slaw
add crab meat – 4

Lobster Tails 34
twin 4 oz. cold water tails, served with french fries & cole slaw

SAUCES

Roquefort Butter	Horseradish Cream
Classic Bearnaise	Maitre d' Butter
Chimichurri	Brandy Peppercorn

ENTRÉES

Prime Berkshire Pork Chop 28
grilled bone-in, served with Tuscan beans and choice of side

Bistro Chicken 24
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

Chicken Milanese 24
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo

USDA PRIME **Prime Meatloaf** 24
prime sirloin, served with creamy whipped potatoes

Herb Roasted Chicken 24
one-half chicken served au jus, with creamy whipped potatoes

Filet Mignon 8 oz.* 34
center cut, served with choice of side
add lobster tail - 10

Churrasco Steak & Fries 28
sliced sirloin, chimichurri sauce, sweet potato fries, habanero honey mustard

Blackened Ribeye 14 oz.* 30
served with choice of side

BBQ Pork Baby Back Ribs 28
slow-roasted, served with cole slaw & french fries

Cheeseburger* or Bacon Cheeseburger* 16/18
sharp cheddar applewood smoked bacon

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
BROCCOLI
FETTUCCINE ALFREDO

KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH
SWEET POTATO FRIES

MACARONI GRATIN
STIR-FRIED VEGETABLES
FRESH SAUTÉED CORN

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

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.

COCKTAILS

Sangria **10**
White or Red

Havana Smash **10**
Havana Club Anejo Bianco Rum, mint & lemon

Charred Grapefruit **10**
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint

Prickly Pear Margarita **12**
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix

Raspberry Martini **12**
Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve

Rum Old Fashioned **12**
Ron Zacapa, orange, cherry

Lychee Martini **12**
Lychee infused vodka and St. Germain elderflower liqueur

White Cranberry Cosmopolitan **12**
Absolut Citron, Cointreau & white cranberry juice

WHITES

SPARKLING

Ruffino Prosecco, DOC, Veneto, IT	**9 / 32**
Gloria Ferrer Brut, Sonoma County, CA	**11 / 35**
Veuve Clicquot, Reims, FR	**16 / 80**
Veuve Clicquot "La Grande Dame," Reims, FR	**175**
Veuve Clicquot "Dom Perignon," Epernay, FR	**200**

ROSÉ

Whispering Angel, Côtes de Provence, FR	**13 / 44**

CHARDONNAY

Coastal Vines, CA	**9 / 30**
Hess Select, Monterey, CA	**11 / 38**
La Crema, Sonoma, CA	**13 / 44**
Sonoma Cutrer, Russian River Ranches, CA	**15 / 55**
Cakebread, Napa Valley	**20 / 80**

SAUVIGNON BLANC

Ferrari-Carano, Sonoma, CA	**10 / 36**
Kim Crawford, Marlborough, NZ	**12 / 41**
Groth, Napa Valley, CA	**14 / 48**

PINOT GRIGIO/PINOT GRIS

Coastal Vines, CA	**9 / 30**
Estancia, Monterey, CA	**11 / 38**

RIESLING

Chateau St. Michelle, Columbia Valley, WA	**11 / 38**

BEER

ON TAP — 6.5

Presidente
Blue Moon
Stella
Fat Tire, amber ale
Funky Buddha, Hop Gun
Wynwood, La Rubia Blonde Ale
Tank Brewing, Freedom Tower Amber Ale
8th tap

REDS

PINOT NOIR

Belle Glos Meiomi, Sonoma Coast, CA	**13 / 44**
Joseph Phelps "Freestone Vineyards," Sonoma, CA	**15 / 58**
Belle Glos Clark & Telephone, Santa Maria Valley, CA	**62**
Domaine Serene "Evenstad Reserve," Willamette Valley, OR	**95**

ZINFANDEL

Klinker Brick, Lodi, CA	**13 / 40**

CABERNET SAUVIGNON

Coastal Vines, CA	**9 / 30**
Hess Select, North Coast, CA	**11 / 38**
BR Cohn "Silver Label," North Coast, CA	**13 / 44**
Chateau Montelena, Napa Valley	**63**
Jordan, Alexander Valley, CA	**86**
Caymus, Napa Valley	**98**
Dunn "Howell Mountain," Napa Valley	**125**
Silver Oak, Napa Valley	**145**

UNIQUE REDS

Santa Ema Reserve Merlot, Maipo Valley, Chile	**10 / 36**
Catena Malbec, Mendoza, AR	**14 / 48**
Orin Swift "The Prisoner," Napa Valley	**15 / 58**
Stags' Leap, *Petite Syrah*, Napa Valley	**59**
Joseph Phelps "Insignia," Napa Valley	**265**

HOT TEA

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