

STARTERS

Grilled Artichoke 10
served with drawn butter and aioli

Homemade Guacamole 10
fresh and chunky, with homemade salsa & fresh tortilla chips

Deviled Eggs & Sugar Bacon 9
a BrickTop’s specialty!

Spinach & Artichoke Dip 10
with fresh tortilla chips

Carpaccio of Filet Mignon & Arugula 12
with baby greens, aged parmesan cheese, horseradish, and buttered crostini

ENTRÉES

Small Caesar, Blue Wedge, or Small BT Salad with Entrée 5

Prime Meatloaf 22
Niman Ranch sirloin served with choice of vegetable or potato

Filet Mignon 27
lightly seasoned and grilled, served with twice baked potato

Steak Frites 23
grilled ribeye served with herb butter, french fries, and vinaigrette dressed baby greens

Rotisserie Chicken 15 Barbequed 16
one-half chicken, golden roasted, served with choice of fresh vegetable or french fries

Roasted Prime Rib 23
slow roasted, served with au jus and twice baked potato

Baby Back Ribs 22
slow cooked tender pork ribs, homemade bbq sauce, french fries and cole slaw

Parmesan Crusted Chicken 20
topped with a caper lemon butter sauce and served with choice of vegetable

FRESH SEAFOOD

Small Caesar, Blue Wedge, or Small BT Salad with Entrée 5

Atlantic Salmon 23
grilled and served with choice of fresh vegetable

Jumbo Lump Crab Cakes 27
with a whole grain mustard sauce and cole slaw or fresh vegetable

Trout Amandine 22**
sautéed and topped with sliced roasted almonds, served with choice of vegetable

Chilean Sea Bass 28
pan sautéed with a panko crust with fresh vegetables and an Asian ginger sauce

Shrimp Platter 20
crispy jumbo shrimp served with french fries and cole slaw

Fresh Grilled Idaho Trout 20
with lemon butter sauce, capers, and choice of fresh vegetable

SANDWICHES

Choice of Cole Slaw, French Fries, or Homemade Potato Chips

Fish Tacos 15
blackened fish of the day, coleslaw, cilantro, guacamole, white cheddar, and salsa, served with brown rice

Steak Tacos 15
grilled steak, Vermont white cheddar and homemade salsa in a flour tortilla, served with brown rice

Cheeseburger 10
fresh ground chuck with lettuce, tomato, and red onion

Blue Cheeseburger 11
fresh chuck with chunks of blue cheese & caramelized onions

Ahi Tuna Burger 14
sushi grade tuna seared rare and topped with ponzu slaw

Chicken Tenders 14
served with french fries and cole slaw

Prime Rib 17
slow roasted prime rib, sliced thin and served with au jus

WINES by the GLASS

CHAMPAGNE	Gloria Ferrer 8
SANGRIA	Red Wine Sangria 7
ROSÉ	Louis Jadot 8
PINOT GRIGIO	Coastal Vines 7 Montevina 8
PINOT GRIS	A to Z 9
CHARDONNAY	Coastal Vines 7 Sonoma Cutrer 12 Mer Soleil 14
SAUVIGNON BLANC	NO 8 Kim Crawford 10 Groth 11
RIESLING	Saint M 9
PINOT NOIR	Castle Rock 9 Poppy 11 Belle Glos 12
MERLOT	14 Hands 8 Swanson 11
CABERNET	Coastal Vines 7 Liberty School 8 Frank Family 15
ZINFANDEL	Writer's Block 10 Ridge 12
SHIRAZ	Razor’s Edge 9
ROSSO	Brancaia, TRE 10
RED BLEND	The Prisoner 14

SALADS

Crab Cake 18**
jumbo lump crab cake, whole grain mustard sauce, mango, avocado, pine nuts

Palm Beach 16
crab meat, avocado, tomatoes, shrimp and egg

Grilled Chicken 15**
tossed with crispy wontons, red peppers, corn, peanuts & citrus vinaigrette

Ahi Tuna 16
seared rare, with field greens, fresh mango, avocado, and house vinaigrette

Steak ** 16
marinated steak, butter lettuce, bacon, blue cheese, & vine ripe tomatoes*

FLATBREADS

Beef Tenderloin 14
layered with mashed potatoes, blue cheese and caramelized onions

BBQ Chicken 14**
jack cheese, red onion, cilantro, & peanuts

Margherita 12**
fresh mozzarella, aged parmesan, basil and extra virgin olive oil

SIDES 5

Creamed Spinach	Cole Slaw
Three Cheese Macaroni	Brown Rice
Baked Potato	Deviled Eggs
Twice Baked Potato	French Fries

