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BrickTop's

Menu Prices — October 24, 2026

BrickTop's menu with prices in United States, updated October 2019: 136 items across 10 categories, prices from $5.00 to $38.00.

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BrickTop's Menu with Prices (United States)

BrickTop's menu with prices in United States, updated October 2019: 136 items across 10 categories, prices from $5.00 to $38.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bricktops

Menu categories: Appetizers · Salads · Entrées · Sandwiches & Entrée Salads · Sides · Hot Tea · Seafood · Other Choices · Brunch Favorites · Sides & Vegetables

Appetizers

ITEM	PRICE
Lobster Bisque Fresh maine lobster, cream, brandy.	**$12.00**
Deviled Eggs & Millionaire's Bacon	**$10.00**
Spinach & Artichoke Dip Parmesan cream sauce.	**$10.00**
Ahi Tuna Tartare Stacked with avocado, mango, crispy wontons, pine nuts.	**$14.00**
Grilled Artichokes Simply grilled, aioli.	**$10.00**
Tempura Shrimp Sweet chili aioli.	**$12.00**

Salads

ITEM	PRICE
Te Wedge Hardboiled egg, bacon, cucumber, blue cheese dressing.	**$8.00**
Caesar Focaccia croutons, grated parmesan (anchovies on request).	**$8.00**
Little Gem Chopped Chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing.	**$8.00**

Entrées

ITEM	PRICE
Florida Grouper Simply grilled, served with kale & quinoa salad.	**$24.00**
Crab Cake Whole grain mustard sauce, served with cole slaw & French fries.	**$20.00**
Scottish Salmon Pan-roasted, served with cole slaw.	**$18.00**
Crispy Chicken Tenders Breaded to order, served with cole slaw & French fries.	**$16.00**
Bistro Chicken Pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach.	**$16.00**
Ahi Tuna Steak Sesame crusted, seared rare, sliced, served with stir-fried vegetables.	**$20.00**
Chicken Milanese Parmesan crusted, capers, beurre blanc, served with fettuccine alfredo.	**$16.00**

ITEM	PRICE
Steak & Fries Sliced steakhouse style, topped with maitre d' butter.	**$20.00**
BBQ Pork Baby Back Ribs Slow-roasted, served with cole slaw & French fries.	**$20.00**

Sandwiches & Entrée Salads

ITEM	PRICE
Lobster Roll Fresh Maine lobster á la Young's lobster pound, Belfast Maine.	**$20.00**
Fish Tacos Blackened fish, cheddar, avocado, cilantro.	**$15.00**
Cheeseburger or Double Tavern Burger Sharp cheddar, American cheese, caramelized onions, secret sauce.	**$14.00**
Ahi Tuna Burger Seared rare, ginger, wasabi aioli, topped with ponzu cole slaw.	**$14.00**
French Dip Thinly sliced prime rib, served au jus.	**$16.00**
Cobb Grilled chicken, tomato, avocado, blue cheese, bacon, egg.	**$16.00**
Palm Beach Crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg.	**$18.00**
BBQ Chicken Roasted corn, avocado, black beans, ranch.	**$16.00**
Ahi Tuna Avocado, cucumber, jicama, mango.	**$18.00**
Grilled Steak Filet mignon, blue cheese wedge, vine ripe tomatoes.	**$18.00**

Sides

ITEM	PRICE
Creamy Whipped Potatoes	**$5.00**
Loaded Baked Potato	**$5.00**
Fettuccine Alfredo	**$5.00**
Macaroni Gratin	**$5.00**
Deviled Eggs	**$5.00**
Stir-Fried Vegetables	**$5.00**
Kale & Quinoa Salad	**$5.00**
Fresh Sautéed or Creamed Spinach	**$5.00**
English Peas with Mascarpone Cheese	**$5.00**
Fresh Creamed Corn	**$5.00**
Butter Beans	**$5.00**
Broccoli	**$5.00**

Hot Tea

ITEM	PRICE
Oolong Iron goddess of mercy.	**$5.00**
Botanical Blend Indian rose garden.	**$5.00**
Black Tea Breakfast blend.	**$5.00**
Rooibos Chai.	**$5.00**

Appetizers

ITEM	PRICE
Lobster Bisque Fresh maine lobster, cream, brandy.	**$12.00**
Crab Cake Served with remoulade sauce.	**$14.00**
Deviled Eggs & Millionaire’s Bacon	**$12.00**
Spinach & Artichoke Dip Parmesan cream sauce.	**$12.00**
Ahi Tuna Tartare Stacked with avocado, mango, crispy wontons, pine nuts.	**$14.00**
Grilled Artichokes Simply grilled, aioli.	**$12.00**
Tempura Shrimp Sweet chili aioli.	**$14.00**

Salads

ITEM	PRICE
The Wedge Hardboiled egg, bacon, cucumber, blue cheese dressing.	**$10.00**
Caesar Focaccia croutons, grated parmesan (anchovies on request).	**$10.00**
Heirloom Tomato Buratta, extra virgin olive oil, basil.	**$14.00**
Little Gem Chopped Chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing.	**$10.00**

Seafood

ITEM	PRICE
Florida Grouper Simply grilled, served with kale & quinoa salad.	**$32.00**
Crab Cakes Whole grain mustard sauce, served with fresh creamed corn.	**$30.00**

ITEM	PRICE
Scottish Salmon Pan-roasted, served with cole slaw.	**$26.00**
Dover Sole Meuniere Pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes.	**$38.00**
Ahi Tuna Steak Sesame crusted, seared rare, sliced, served with stir-fried vegetables.	**$26.00**
Lobster Tails Twin 4 oz. cold water tails, served with French fries & cole slaw.	**$34.00**
Chilean Sea Bass Oven-roasted, champagne beurre blanc, served with fresh sautéed spinach.	**$34.00**

Entrées

ITEM	PRICE
Filet Mignon 8 oz Center cut, served with choice of side.	**$32.00**
New York Strip 14 oz #1855 cut, served with choice of side.	**$34.00**
Steak & Fries Sliced steakhouse style, topped with maitre d'butter.	**$28.00**
The Pork Chop Grilled bone-in, served in a savory demi-glace with Tuscan beans.	**$28.00**
Prime Rib Served au jus, with choice of side (grated or creamy horseradish on request).	**$28.00**
BBQ Pork Baby Back Ribs Slow-roasted, served with cole slaw & French fries.	**$26.00**
Surf & Turf 8 oz. Filet mignon & lobster tail, served with French fries & cole slaw.	**$38.00**
Chicken Milanese Parmesan crusted, capers, beurre blanc, served with fettuccine alfredo.	**$24.00**
Bistro Chicken Pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach.	**$24.00**
Prime Meatloaf Prime sirloin, served with creamy whipped potatoes.	**$24.00**
Herb Roasted Chicken One-half chicken served au jus, with creamy whipped potatoes.	**$24.00**
Cheeseburger or Double Tavern Burger Sharp cheddar, American cheese, caramelized onions, secret sauce.	**$16.00**

Sides

ITEM	PRICE
Creamy Whipped Potatoes	**$5.00**
Loaded Baked Potato	**$5.00**
Fettuccine Alfredo	**$5.00**
Macaroni Gratin	**$5.00**

ITEM	PRICE
Deviled Eggs	**$5.00**
Stir-Fried Vegetables	**$5.00**
Kale & Quinoa Salad	**$5.00**
Fresh Sautéed or Creamed Spinach	**$5.00**
English Peas with Mascarpone Cheese	**$5.00**
Fresh Creamed Corn	**$5.00**
Butter Beans	**$5.00**
Broccoli	**$5.00**

Hot Tea

ITEM	PRICE
Oolong Iron goddess of mercy.	**$5.00**
Botanical Blend Indian rose garden.	**$5.00**
Black Tea Breakfast blend.	**$5.00**
Rooibos Chai.	**$5.00**

Appetizers

ITEM	PRICE
Home-made Donuts Fresh créme anglaise, hot fudge & raspberry dipping sauces.	**$12.00**
Lobster Bisque Fresh Maine lobster, cream, brandy.	**$12.00**
Deviled Eggs & Millionaire’s Bacon	**$10.00**
Ahi Tuna Tartare Stacked with avocado, mango, crispy wontons, pine nuts.	**$14.00**
Spinach & Artichoke Dip Parmesan cream sauce.	**$10.00**
Grilled Artichokes Simply grilled, aioli.	**$10.00**
Tempura Shrimp Sweet chili aioli.	**$12.00**

Salads

ITEM	PRICE
Te Wedge Hardboiled egg, bacon, cucumber, blue cheese dressing.	**$8.00**
Caesar Focaccia croutons, grated parmesan (anchovies on request).	**$8.00**

ITEM	PRICE
Heirloom Tomato Buratta, extra virgin olive oil, basil.	**$12.00**
Little Gem Chopped Chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing.	**$8.00**

Other Choices

ITEM	PRICE
Florida Grouper Simply grilled, served with kale & quinoa salad.	**$24.00**
Scottish Salmon Pan-roasted, served with cole slaw.	**$18.00**
Fish Tacos Blackened fish, cheddar, avocado, cilantro.	**$15.00**
Cheeseburger or Double Tavern Burger Sharp cheddar, American cheese, caramelized onions, secret sauce.	**$14.00**
Crispy Chicken Tenders Breaded to order, served with cole slaw & French fries.	**$16.00**
BBQ Pork Baby Back Ribs Slow-roasted, served with cole slaw & French fries.	**$20.00**
Chicken Milanese Parmesan crusted, capers, beurre blanc, served with fettuccine alfredo.	**$16.00**
Bistro Chicken Pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach.	**$16.00**
Cobb Salad Grilled chicken, tomato, avocado, blue cheese, bacon, egg.	**$16.00**
Palm Beach Salad Crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg.	**$18.00**

Brunch Favorites

ITEM	PRICE
Eggs Benedict Hollandaise, Virginia ham, served with BT potatoes.	**$15.00**
California Benedict Hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes.	**$15.00**
Avocado Toast Topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts.	**$15.00**
Blueberry or Pecan Waffle Malted waffle, served with bacon.	**$14.00**
Chicken & Waffle Chicken tenders, malted waffle, served with bacon.	**$15.00**
Steak & Eggs Filet mignon, scrambled eggs, served with BT potatoes & English muffin.	**$20.00**
Brioche French Toast Caramelized bananas, maple syrup, served with bacon.	**$14.00**
Huevos Rancheros Two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with bt potatoes.	**$15.00**

ITEM	PRICE
Eggs Bricktop’s Sausage, egg, jack cheese casserole, served with BT potatoes.	**$15.00**

Sides & Vegetables

ITEM	PRICE
Creamy Whipped Potatoes	**$5.00**
Loaded Baked Potato	**$5.00**
Fettuccine Alfredo	**$5.00**
Macaroni Gratin	**$5.00**
Deviled Eggs	**$5.00**
Stir-Fried Vegetables	**$5.00**
Kale & Quinoa Salad	**$5.00**
Fresh Sautéed or Creamed Spinach	**$5.00**
English Peas with Mascarpone Cheese	**$5.00**
Fresh Creamed Corn	**$5.00**
Butter Beans	**$5.00**
Broccoli	**$5.00**

Hot Tea

ITEM	PRICE
Oolong Iron goddess of mercy.	**$5.00**
Botanical Blend Indian rose garden.	**$5.00**
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Rooibos Chai.	**$5.00**