



BrickTop's

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

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
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
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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
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

ITEM	PRICE
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
Deviled Eggs	\$5.00
Stir-Fried Vegetables	\$5.00
Kale & Quinoa Salad	\$5.00

ITEM	PRICE
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 crème 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
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
Eggs Bricktop's Sausage, egg, jack cheese casserole, served with BT potatoes.	\$15.00

Sides & Vegetables

ITEM	PRICE
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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