

**APPETIZERS & SMALL PLATES**

Deviled Eggs & Millionaire's Bacon 12  
BT Specialty!

Artichokes 12  
simply grilled with aioli

House Made Guacamole 12  
served with salsa and corn tortilla chips

Short Rib Tacos 14  
pickled slaw, chipotle crème fraiche, cilantro



Smoked Scottish Salmon 14  
house cured and smoked over hickory  
served with lemon-herb aioli and crostini

Tempura Shrimp 14  
with spicy yuzu sauce

Florida Stone Crabs Full/Half Order 52/26  
harvested off the coast of Marco Island  
served with the traditional mustard sauce

**SEAFOOD**

Soy Marinated Sea Bass 34  
Japanese bread crumbs, brandy butter,  
stir fried vegetables

Scottish Salmon 28  
simply grilled over live hickory

Maryland Style Crab Cakes 30  
jumbo lump with whole grain mustard sauce

Florida Grouper 32  
simply grilled over live hickory  
add jumbo lump crabmeat, lemon butter sauce 4

Rainbow Trout 24  
simply grilled, lemon butter topped with capers  
add jumbo lump crabmeat, lemon butter sauce 4

Hawaiian Ahi Tuna Steak 28  
sesame seed crusted, seared rare and sliced  
with stir fried vegetables and ponzu

**ENTRÉES**

Prime Meat Loaf - "BT Specialty" 26  
prime sirloin, served with creamy whipped potatoes

Filet Mignon 36  
aged filet of beef tenderloin, center cut  
with a baked potato and sautéed spinach & kale

New York Strip 34  
served bone-in  
with a baked potato and sautéed spinach & kale

"Signature" Roasted Prime Rib 30  
slow oven roasted, served au jus  
grated or creamy horseradish upon request

Bistro Chicken 26  
pan sautéed, served thinly sliced atop a classic beurre  
blanc with french fries and vinaigrette baby greens

Baby Back Ribs 28  
slow roasted overnight, finished on the grill  
served with cole slaw and french fries

Cast Iron Skillet Roasted Chicken 26  
one-half chicken served au jus  
served with creamy whipped potatoes

Parmesan Crusted Chicken 26  
pan sautéed and topped with lemon beurre blanc,  
chopped tomatoes, capers

**SANDWICHES & ENTRÉE SALADS**

Fish Tacos 18  
blackened fish of the day  
white cheddar, avocado, cilantro

Cheeseburger 16  
ground fresh daily, simply grilled  
yellow cheddar

Vegetarian Burger 16  
made daily, topped with Monterey Jack cheese

French Dip 20  
roasted and sliced prime rib, served au jus

Palm Beach 22  
lump crabmeat, poached shrimp remoulade,  
avocado, tomato, chopped egg

Hawaiian Ahi Tuna Tataki 20  
baby greens, avocado, cucumber, jicama, mango, ponzu

Cobb 20  
grilled chicken breast, tomato, avocado, chopped egg,  
blue cheese, bacon

Crab Cake 22  
jumbo lump, avocado, red onion, oranges, vine ripe  
tomatoes

Barbecued Chicken 20  
baby greens, fire roasted corn, avocado, black  
beans, ranch dressing

**STARTER SALADS 8**

Available Only with Entrées

Wedge  
thick cut bacon, diced red onion  
choice of blue cheese or Russian dressing

Hearts of Romaine Caesar  
grated parmesan, focaccia croutons  
(anchovies available on request)

Field Greens Salad  
cucumbers, crimini mushrooms,  
red onion, focaccia croutons

**VEGETABLES & SIDES 5**

Kale & Quinoa Salad\*\*  
Creamy Whipped Potatoes

Deviled Eggs  
Cole Slaw

Macaroni & Cheese  
Sautéed Spinach & Kale

Stir Fried Vegetables  
French Fries

Limited Availability:  
Loaded Baked Potato



Gloria Ferrer Brut Champagne 10

Whispering Angel Rosé 13

Bloody Mary 8

Zing Zang, vodka

Peach Bellini 8

peach Schnapps, champagne, and peach nectar

Rosemary Greyhound 8

Ketel One vodka, rosemary simple syrup, and fresh grapefruit juice

Fresh Orange Juice 4

Blood Orange Mimosa 8

champagne with fresh blood orange juice

French 75 à la Bar Hemingway, Paris 9

champagne, gin, sugar, fresh lemon juice

Pimm's Cup 9

Pimm's No. 1 topped off with lemonade and ginger ale

Rosemary Grapefruit Soda 3

rosemary simple syrup, fresh grapefruit juice

## TO SHARE

Deviled Eggs and Millionaire's Bacon 12

BT Specialty!

**Bite Sized Homemade Donuts 8**

a baker's dozen (13)

## THE BENEDICTS

Two Poached Eggs on an English Muffin and topped with Hollandaise

with Oven Roasted Potatoes or Cheddar Cheese Grits

Crab 15

lump crabmeat  
Old Bay Seasoning

Eggs 14

grilled Virginia ham

Smoked Salmon 15

topped with fresh dill

Bel Air 14

thin sliced avocado, tomato

## BRUNCH FAVORITES

Pecan or Blueberry Waffle \*\* 12

malted waffle, applewood smoked bacon

French Toast 14

thick cut brioche served with caramelized bananas,  
whipped cream and hot syrup

Poached Eggs over Cheese Grits 14

sautéed spinach and lardons  
with a toasted English muffin

Scottish Salmon with Hollandaise 22

with oven roasted potatoes or sautéed spinach

Eggs BrickTop's 14

sausage, eggs and Jack cheese casserole

Chicken and Waffle \*\* 14

chicken tenders, malted waffle, bacon

Steak & Eggs 18

filet mignon medallions, scrambled eggs,  
oven roasted potatoes, toasted English muffin

\*\* Contains Nuts

Our steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.