

# TOP OF THE WORLD

CHOPS • COCKTAILS • VIEWS

## SOUP & SALAD

<b>TRADITIONAL CAESAR SALAD</b> <i>Hearts of Romaine, Focaccia Croutons</i>	15
<b>CLASSIC ICEBERG SALAD</b> GF <i>Bacon, Heirloom Tomato, Red Onion, Maytag Blue Cheese</i>	15
<b>LOCAL MIXED GREENS SALAD</b> GF/V <i>Shaved Root Vegetables, Tomato, Cucumber, Super Food Vinaigrette</i>	15
<b>CALIFORNIA SALAD</b> GF <i>Heirloom Tomato, Pickled Red Onion, Mozzarella Cheese, Basil, Minus 8 Reduction</i>	16
<b>TOP CHOPPED SALAD</b> GF <i>Tomato, Bacon, Blue Cheese, Avocado, White French Vinaigrette</i>	16
<b>LOBSTER BISQUE</b> <i>Lobster Medallions, Brandy Cream</i>	15
<b>FRENCH ONION SOUP</b> <i>Melkbus Truffle Gouda Cheese Fondue</i>	14

## CHILLED SEAFOOD

<b>SHELLFISH TOWER*</b> <i>Classic Shrimp Cocktail, Lobster Tail, Oysters, Snow Crab</i>	69
<b>½ DOZEN MARKET OYSTERS*</b> GF <i>Cocktail Sauce, Apple Cider Mignonette</i>	28 / dozen 49
<b>CHILLED SHRIMP COCKTAIL</b> GF <i>Traditional Cocktail Sauce and Horseradish</i>	19
<b>APPETIZERS</b>	
<b>TURKEY, PROSCIUTTO AND SWISS MEATBALLS</b> <i>Peppercorn Sauce, Chives</i>	19
<b>TUNA TARTARE TACOS*</b> <i>Avocado, Citrus Crema, Crisp Lettuce</i>	18
<b>MAINE LOBSTER AND FILET MIGNON CARPACCIO*</b> <i>Black Garlic-Caper Vinaigrette, Brioche Toast</i>	22
<b>MARYLAND LUMP CRAB CAKE</b> <i>Apple Slaw, Citrus Aioli</i>	19

## FROM THE GRILL

### GRASS FED

<b>Ribeye*</b> <i>Cape Grim, Tasmania 16oz</i>	59
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### AUSTRALIAN AND JAPANESE WAGYU

<b>Wagyu Ribeye*</b> <i>Tajima Ranch, Australia 14oz</i>	79
<b>Wagyu Skirt Steak*</b> <i>Tajima Ranch, Australia 10oz</i>	46
<b>A-5 Japanese Wagyu New York Strip*</b> <i>Miyazaki Prefecture, Japan 3oz</i>	90

### ALL NATURAL

<b>Filet Mignon*</b> <i>Harris Ranch, California 10oz</i>	66
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### USDA PRIME

<b>Center Cut New York Strip*</b> <i>Rivier Ranch, Minnesota 16oz</i>	69
<b>Bone-In Prime Ribeye*</b> <i>Black Angus, Colorado 22oz</i>	67
<b>Top Chop of the Day*</b>	market

### ACCOMPANIMENTS

Maine Lobster Tail 28 • Shrimp Scampi 21 • Foie Gras 24

**Sauces:** Béarnaise 3 • Red Wine Reduction 3 • Peppercorn 3 • Blue Cheese Crust 3 • Truffle Gouda Cheese Fondue 3

All items Gluten Free except Blue Cheese Crust

## FROM THE SURF

<b>PAN-SEARED ALASKAN HALIBUT</b> <i>Soba Noodles, Bok Choy Cashew Raisin Soy Butter</i>	56
<b>2.5lb MAINE LOBSTER THERMIDOR</b> GF <i>Spinach, Organic Mushrooms, Hollandaise Sauce</i>	market
<b>ORA KING SALMON*</b> GF <i>Fennel Soubise, Citrus Segments, Lemon Butter</i>	42
<b>FIJIAN TUNA*</b> GF <i>Daikon Radish, Rainbow Carrots, Pickled Fresno Chiles, Mashed Edamame, Wasabi Emulsion</i>	45

## CHEF'S CHOICE

<b>MARYLAND CRAB STUFFED CHICKEN</b> <i>Mary's Free Range Chicken, Zucchini Squash Fritters, Natural Jus</i>	41
<b>ROSEN FARMS COLORADO LAMB CHOP*</b> GF <i>Mint Gel, Horseradish, Natural Jus</i>	59
<b>12oz AUSTRALIAN LOBSTER TAIL</b> GF <i>Foie Gras, Truffle Butter</i>	119
<b>ZUCCHINI AND SQUASH, SPAGHETTI STYLE</b> GF/V <i>Marinara, Vegan Truffle Cheese</i>	39

## SIDES

<b>Creamed Sweet Corn</b> v <i>Truffle, Parmesan Bread Crumbs</i>	12
<b>Grilled Asparagus</b> <i>Parmesan, Micro Croutons</i>	12
<b>Potato Purée</b> v	12
<b>Baked Potato</b> v <i>Scallions, Butter, Sour Cream</i>	12
<b>Green Beans</b> <i>Spiced Marcona Almonds, Brown Butter</i>	12

<b>French Fries</b> GF <i>Truffle Aioli</i>	12
<b>Sweet Potato Fries</b> GF/V <i>Jalapeño Ketchup</i>	12
<b>Loaded Twice Baked Potato</b> <i>Sour Cream, Bacon, Cheddar</i>	14
<b>Roasted Organic Mushrooms</b> GF/V	14
<b>Lobster Macaroni</b> <i>Mascarpone Béchamel Sauce</i>	19

\*Consuming raw or undercooked meats, poultry, seafood, shellfish stock or eggs may increase your risk of foodborne illness

18% gratuity added for parties of six or more

GF = Gluten Free  
V = Vegetarian