

TOP OF THE WORLD

CHOPS • COCKTAILS • VIEWS

SOUP & SALAD

TRADITIONAL CAESAR SALAD <i>Hearts of Romaine, Baguette Crouton, Aged Parmigiano</i>	15
LOCAL MIXED GREENS SALAD GF/V <i>Shaved Root Vegetables, Tomato, Cucumber, Superfood Vinaigrette</i>	15
BEETS & BURATTA V <i>Wild Rocket Arugula, Ice Wine Vinaigrette, Pumpnickel Tuile</i>	18
TOP CHOPPED SALAD GF <i>Tomato, Bacon, Blue Cheese, Avocado, White French Vinaigrette</i>	16
LOBSTER BISQUE <i>Lobster Medallions, Chives</i>	16
WARM SPINACH SALAD <i>Shallots, Apples, Pecans, Blue Cheese, Bacon Vinaigrette</i>	15

CHILLED SEAFOOD

SHELLFISH TOWER* <i>Classic Shrimp Cocktail, Lobster Tail, Oysters, Snow Crab</i>	69
1/2 DOZEN MARKET OYSTERS* GF <i>Cocktail Sauce, Peppercorn Mignonette</i>	28 / dozen 49
CHILLED SHRIMP COCKTAIL GF <i>Traditional Cocktail Sauce and Horseradish</i>	19
APPETIZERS	
TUNA TARTARE* <i>Avocado, Onions, Capers, Wasabi, Tōgarashi, Potatoes Gaufrette</i>	19
WAGYU BEEF ARANCINI <i>Pomodoro, Parmigiano</i>	18
FILET MIGNON CARPACCIO* <i>Classic Cipriani, Black Garlic Vinaigrette, Brioche Toast</i>	22
MARYLAND LUMP CRAB CAKE <i>Wild Rocket Arugula, Saffron Aioli</i>	19

FROM THE GRILL

AMERICAN PRIME AND WAGYU

USDA Prime Center Cut Ribeye* <i>Creekstone Farms, Kansas, 16oz</i>	59
USDA Prime Center Cut New York Strip* <i>Creekstone Farms, Kansas, 16oz</i>	69
Australian Wagyu Skirt Steak* <i>Tajima Ranch, Australia, 10oz</i>	47
A-5 Japanese Wagyu New York Strip* <i>Mishima Prefecture, Japan, 4oz minimum</i>	30/oz

ALL NATURAL

Filet Mignon* <i>Harris Ranch, California, 10oz</i>	66
---	----

BONE-IN PRIME

Center Cut Bone-In New York Strip* <i>Creekstone Farms, Kansas, 18oz</i>	69
Bone-In Prime Ribeye* <i>Black Angus, Colorado, 22oz</i>	69

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

ALASKAN COD <i>Soba Noodles, Bok Choy, Cashew Raisin Soy Butter</i>	56
2.5lb MAINE LOBSTER THERMIDOR GF <i>Spinach, Organic Mushrooms, Hollandaise Sauce</i>	market
ORA KING SALMON* GF <i>Fennel Soubise, Citrus Segments, Lemon Butter</i>	42
COLD WATER PRAWNS GF <i>Wild Caught, Indian Ocean, Roasted Garlic Herb Butter</i>	market

CHEF'S CHOICE

MARYLAND CRAB STUFFED CHICKEN <i>Red Pepper Romesco, Marbled Fingerlings</i>	42
ROSEN FARMS COLORADO LAMB CHOP* GF <i>Mint Jelly, Horseradish, Natural Jus</i>	59
12oz AUSTRALIAN LOBSTER TAIL GF <i>Garlic Herb Butter</i>	89
SPAGHETTI SQUASH GF/V <i>Seasonal Vegetables, House Pomodoro, Basil</i>	39

SIDES

Brussels Sprouts GF <i>Bacon, Caramelized Onions, Balsamic</i> 12	French Fries GF/V <i>Truffle Aioli</i> 12
Grilled Asparagus V <i>Parmesan, Micro-Croutons</i> 12	Sweet Potato Fries GF/V <i>Ketchup</i> 12
Potato Purée GF/V <i>Chives</i> 12	Loaded Twice Baked Potato <i>Sour Cream, Bacon, Cheddar</i> 14
Sweet Potato V <i>Marshmallow, Apple, Maple, Pecans</i> 12	Roasted Organic Mushrooms GF/V 14
Green Beans GF/V <i>Spiced Marcona Almonds, Brown Butter</i> 12	Lobster Mac and Cheese <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