

TOP OF THE WORLD

RESTAURANT



DINNER MENU

APPETIZERS

Roasted Pork Belly with Chimichurri 14
Sriracha and demi-glace

Grilled Portobello and Buffalo Mozzarella 15
Roasted red pepper, herb oil and balsamic reduction

Smoked Scottish Salmon 16
Frisée with lemon vinaigrette, fried capers, chive oil & crème fraîche

Tower Trio Combination 42
Seared foie gras with berry gastrique and roasted pear.
Jumbo lump crab cake with green papaya salad. Seared sea scallops with Southwestern spices

Mosaic of Chilled Seafood 55
Three fresh oysters with shallot mignonette. Three Mexican prawns with cocktail sauce.
Ahi tuna poke, king crab leg and lobster mango ceviche

Beef Tenderloin Carpaccio 17
Australian Wagyu filet, Parmesan Reggiano, capers and white truffle oil

Seared Jumbo Lump Crab Cake 18
Green papaya salad, pink grapefruit, lemongrass beurre blanc

Shrimp Cocktail and Lobster Mango Ceviche 19
Three large Mexican prawns, cocktail sauce, lobster mango ceviche, orange, cilantro, lime juice and aji Amarillo

Half Dozen Oysters, Chef's Selection Market Price
Cocktail sauce and mignonette

Pan-Seared Foie Gras with Berry Gastrique 22
Roasted pear, demi-glace and baby frisée

Soup of the Day **SOUP & SALAD** 11

Lobster Bisque 13
Traditional bisque with brandy, garnished with lobster cream

Market Greens with Balsamic Vinaigrette 12
Mesclun greens, teardrop tomatoes, cucumber, red onion & roasted pear

Caesar Salad 13
Hearts of romaine, Parmesan tuile and traditional Caesar dressing.
Add marinated white anchovies 2

Iceberg Wedge with Nueske Bacon and Oven-Roasted Tomato 13
White wine Dijon vinaigrette, Maytag bleu cheese and chopped chive

Heirloom Tomato Caprese with Watermelon & Mozzarella 13
Toasted pistachio, balsamic and sherry vinaigrette with jalapeño

Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

Parties of six or more 18% gratuity added. \$15 charge for sharing entrées. \$50 per person minimum.

MEAT

All steaks are USDA Prime cut from Midwestern raised beef.

10oz. Center Cut Filet with Red Wine Sauce and Royal Trumpet	56
<i>Pine Ridge Forefront Cabernet Sauvignon, Napa Valley</i>	14
14oz. New York Steak with Brandy Peppercorn Sauce	56
<i>B.R. Cohn Cabernet Sauvignon, Sonoma</i>	14
16oz. Rib Eye with Horseradish Crust and Demi-Glace	56
<i>Chateau Ste. Michelle Cabernet Sauvignon, Cold Creek Vineyard, Columbia Valley</i>	16

Additional Preparation	
- Chimichurri	
- Black Garlic Blue Cheese Butter	
- Maître d' Butter	
- Béarnaise	
with side sauce of your choice	2
with seared foie gras	12
with ½lb. Canadian lobster tail	30
with 1lb. Alaskan king crab legs	34

Surf and Turf With Red Wine Sauce and Royal Trumpet	
10oz. center cut filet and Yukon Gold mashed potatoes.	
with garlic Mexican prawns	65
with ½lb. Canadian lobster tail, melted butter and lemon	79
with 1lb. king crab leg, gratine with Thai green curry	79
<i>Château Coutet, St. Émilien</i>	16
Turf and Quack with Duo of Sauces	66
10oz. center cut filet, seared duck foie gras and Muscovy duck breast, red wine sauce with royal trumpet and peppercorn sauce, yam and poblano purée	
<i>Trevinto "Golden Reserve" Malbec, Argentina</i>	12

ENTRÉES

Roasted Iowa Pork Tenderloin with Mango Jicama Slaw	44
Yam and poblano purée, mango sauce and cilantro coulis	
<i>Seghesio Zinfandel, Sonoma</i>	12
Midwestern Free Range Chicken Breast filled with Three Cheese Fondue	44
Za'atar rub (thyme, sesame seeds and sumac), arugula with balsamic essence, risotto black garlic cake, oven-roasted tomatoes and natural jus	
<i>Chateau St Jean Chardonnay, Sonoma</i>	13
California Muscovy Duck Breast with Orange and Lime Hoisin Sauce	45
Baby bok choy, green papaya salad and domestic hoisin sauce	
<i>Talbott "Logan" Pinot Noir, Monterey</i>	14
Colorado Rack of Lamb with Mediterranean Flavors	52
Quinoa tabbouleh salad, house made harissa, cilantro garlic mojo and lamb jus	
<i>Chateau Tanunda Shiraz, Barossa</i>	13

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SEAFOOD

Roasted Scottish Salmon Tournedos with Horseradish Crust	42
Mashed potato, tomato leek concassé, whole grain mustard sauce	
<i>Trimbach Reserve Pinot Gris, Alsace</i>	<i>16</i>
Seared Branzino with Sauce Vierge	44
Mediterranean sea bass, baby spinach and carrot	
Sauce Vierge: lemon, extra virgin olive oil, tomato, capers, black olive, tarragon, parsley, basil, chive and shallot	
<i>Brancott Reserve Sauvignon Blanc, Marlborough, New Zealand</i>	<i>13</i>
Large Mexican Prawns, New England Scallops and Lobster a la Plancha	51
Quinoa tabbouleh salad, curry oil and tomato concassé	
<i>Borgo Conventi Pinot Grigio, Collio, Italy</i>	<i>11</i>
Roasted Halibut Filled with Jumbo Lump Crab	50
Lobster sauce, asparagus	
Fettuccine Seafood Alfredo with Lobster, Prawns and Scallops	55
Handmade pasta, teardrop tomatoes, Parmesan, garlic, parsley and basil	
<i>Charles Lafite Brut, France</i>	<i>10</i>

VEGETARIAN

Grilled Vegetable Napoleon and Portobello	40
Organic quinoa pilaf, zucchini, yellow squash, baby carrots, eggplant, red onion, haricots verts, pomegranate balsamic essence and chive oil.	
<i>Sauvion Vouvray, Loire Valley</i>	<i>11</i>

SIDES

Twice-Baked Potato with bacon, Parmesan and green onion	12
Haricots Verts	10
Yam and Poblano Purée	10
Asparagus	10
Cream of Spinach with Maytag bleu cheese	10
Sautéed Baby Bok Choy	10
Button Mushroom with garlic and parsley	10
Yukon Gold Mashed Potato	10
Potato au Gratin with four cheese	10
Baby Carrots with honey and lemon basil	10
Ricotta Gnocchi “Mac and Cheese” and white truffle oil	10

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FOUR COURSE TASTING MENU

FIRST COURSE

Choose one from the following:

Choice of soup

Lobster Bisque or Soup of the Day

or

Caesar Salad

Trimbach Pinot Gris, Alsace

SECOND COURSE

Choose one from the following:

Crab Cake with Green Papaya Salad

Lemongrass beurre blanc

Seared Branzino with Thai Vinaigrette

Baby Bok Choy

Brancott Sauvignon Blanc Reserve, New Zealand

THIRD COURSE

Grilled Center Cut Filet with Red Wine Sauce and Royal Trumpet

Asparagus and shallot confit

B.R. Cohn Cabernet Sauvignon, North Coast

FOURTH COURSE

Mini Dessert Duo

Taylor Fladgate First Estate Reserve, Porto

Four Course Tasting Menu

88

Suggested Wine Flight

30