

TOP OF THE WORLD

RESTAURANT



LUNCH MENU

APPETIZERS

Grilled Portobello and Buffalo Mozzarella	12
With roasted red pepper, herb oil and balsamic reduction	
Calamari & Shrimp Fritto Misto	13
With peppers & olives, tomato sauce and wasabi sour cream	
Smoked Scottish Salmon	13
Frisée with lemon vinaigrette, fried capers & chive oil	
Ahi Tuna Poke with Avocado	14
Green onion, soy sauce & spicy sesame oil	
Seared Jumbo Lump Crab Cake	15
Green papaya salad with chili ponzu vinaigrette, pink grapefruit and lemon grass beurre blanc	

SOUPS

Soup of the Day	9
Lobster Bisque	10
Traditional bisque with brandy, topped with lobster cream.	

SALADS

Market Greens with Balsamic Vinaigrette	9
Mesclun greens, teardrop tomatoes, cucumber, red onion and roasted pear	
Heirloom Tomato with Watermelon & Mozzarella	13
Toasted pistachio, balsamic & sherry vinaigrette	
Caesar Salad with Crisp Romaine	12
Caesar dressing, garlic croutons, Parmesan tuile.	
with grilled chicken breast	15
with organic Scottish salmon	16
with garlic Mexican prawns	17
with Canadian lobster salad	18
Add marinated white anchovies	2
Chopped Salad	12
Romaine, hearts of palm, feta cheese, green onion, cucumber, tomato, avocado and kalamata olives, with a white wine Dijon vinaigrette	
with grilled chicken breast	15
with organic Scottish salmon	16
with garlic Mexican prawns	17
with Canadian lobster salad	18

Parties of six or more 18% gratuity added. \$8 charge for sharing.

SANDWICHES

COLD SANDWICHES

All cold sandwiches are served with potato gaufrettes and petite green salad

- Turkey Club** 15
House-roasted miso marinated turkey breast with herbs, cranberry mayonnaise, bacon, lettuce and tomato. Served on pain de mie bread
- Smoked Salmon BLT** 16
Bacon, arugula, tomato, lemon aioli. Served on toasted multigrain bread

HOT SANDWICHES

All hot sandwiches are served with French fries or a small green salad, except the lobster grilled cheese

- Mediterranean Roasted Vegetable** 14
Kalamata olive tapenade, onion, tomato, zucchini, eggplant, yellow squash, red bell pepper, portobello mushroom. Served on multigrain bread
- Vietnamese Chicken “Banh Mi”** 15
Seared chicken breast with Asian marinade, mayonnaise, cucumber, cilantro, mint, lemon basil, pickled carrot and daikon (optional jalapeño pepper for spiciness). Served on crispy French baguette
- Cajun Fried Chicken** 15
Cabbage slaw, sriracha aioli. Served on ciabatta bread
- Philly-Style Prime Flatiron Steak** 15
With caramelized onion, mushroom, red bell pepper and cheddar cheese. Served on ciabatta bread
- Lobster Grilled Cheese and Tomato Bisque** 22
Canadian lobster salad, cheddar and Brie cheese Served on pain de mie bread

Grilled Angus Beef Burger	15
Baby frisée, heirloom tomato and pickle plank	
Grilled Angus Beef Burger and Cheddar	16
Caramelized onion, mushrooms, baby frisée, heirloom tomato and pickle plank	
Grilled Angus Beef Burger and Bleu Cheese	16
Crumbled Maytag bleu cheese, fried onions, baby frisée, heirloom tomato and pickle plank	
Add applewood smoked bacon	1

- Enhance your meal** 6
Add a soup or a small Caesar salad

WINE LIST SUGGESTIONS

Bin	White	Glass	Btl
433	Charles Lafite Brut	10	40
316	Riesling, Schloss Saarstein	13	50
322	Pinot Grigio, Borgo Conventi, Italy	11	44
313	Pinot Gris, Trimbach, Reserve Alsace	16	62
319	Sauvignon Blanc, Brancott, New Zealand	13	47
304	Chardonnay, J. Lohr, Riverstone, Monterey	11	43
131	Chardonnay, Chateau St. Jean, Sonoma	13	47
273	Brandini Moscato d' Asti, Caposaldo, Italy	10	36
307	White Zinfandel, Beringer, California	9	35
Bin	Red	Glass	Btl
323	Brachetto D' Acqui, Marengo, Italy (Sweet)	13	45
649	Pinot Noir, Talbott, Monterey	15	60
693	Shiraz, Château Tanunda, Barossa	13	48
990	Merlot, Cypress, Central Coast	10	40
835	Merlot, Mondavi, Napa	13	48
752	Trivento "Golden Reserve" Malbec	12	44
988	Cabernet Sauvignon, B.R. Cohn, North Coast	14	50
972	Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Columbia	16	62

TOP OF THE WORLD SOUVENIR GLASS

with your choice of

Frozen Margarita • Frozen Daiquiri • Frozen Piña Colada • Mai Tai

\$35 and you keep the glass!

SMOOTHIES

(No Alcohol)

Banberrilada	10
Banana, strawberry and piña colada	
Banilla Shake	10
Banana and vanilla ice cream	
Orange Sky	10
Vanilla ice cream and orange juice	
Frosty Navel	10
Peach and piña colada	
Burst of Berry	10
Strawberry and ice cream	
Add Bacardi Rum to any smoothie	5

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ENTRÉES

Seared Branzino With Sauce Vierge	26
Mediterranean sea bass, baby spinach and carrots. Sauce: lemon, extra virgin olive oil, tomato, capers, black olives, fresh herbs and shallots	
Roasted Scottish Salmon with Horseradish Crust	24
Tomato leek concasse, mashed potato and whole grain mustard sauce	
Fettuccine Seafood Alfredo	25
Handmade pasta, sautéed prawns and scallops, cream, garlic, Parmesan and teardrop tomatoe	
Fettuccine Aglio and Olio	17
Traditional Italian preparation with olive oil, garlic, and parsley	
Puttanesca style	19
with chicken breast	20
with garlic prawns	21
Ricotta Gnocchi Bolognese	18
Ricotta and Yukon Gold potato pasta with meat sauce, sautéed spinach, and Parmigiano-Reggiano	
Roasted Chicken Breast with Shallot Confit	20
Za'atar rub (thyme, sesame seeds, sumac and sea salt) with roasted fingerling potatoes, tomato and arugula	

USDA Prime 10oz. New York Steak	29
Fingerlings and brandy peppercorn sauce	
USDA Prime 10oz. New York Steak	29
Maitre d' butter and Yukon Gold fries	
Petit Filet Mignon	25
Mushroom red wine sauce and roasted portobellini mushroom and choice of Yukon Gold mashed potatoes or fingerlings	
Additional sauce	2
Surf and Turf Petit Filet	
Mushroom red wine sauce and roasted portobellini mushroom	
with two large garlic prawns	29
with jumbo lump crab cake and beurre blanc	30
with petite lobster tail	31

SIDES

Haricots verts with oven-roasted tomato	7
Garlic spinach	7
Yukon gold fries	7
Choice of soup or small Caesar salad	6

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

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