

# TOP OF THE WORLD

CHOPS • COCKTAILS • VIEWS

## RAW OR CHILLED SEAFOOD

<b>SHELLFISH DISPLAY*</b> GF	45/person
<i>Maine Lobster, King Crab, Shrimp Cocktail, Seasonal Oysters, Assorted Sauces</i>	
<b>JUMBO LUMP CRAB COCKTAIL</b> GF	28
<i>Citrus Aioli, Cocktail Sauce</i>	

<b>OYSTERS ON THE HALF SHELL*</b> GF	23/46
<i>Cocktail Sauce, Black Pepper Mignonette</i>	
<b>WILD CAUGHT SHRIMP COCKTAIL</b> GF	24
<i>Cocktail Sauce</i>	

## SOUP & SALAD

<b>LOBSTER BISQUE</b>	19
<i>Fresh Lobster, Chives</i>	
<b>TOMATO &amp; MOZZARELLA SALAD</b> GF/V	22
<i>Midnight Tomatoes, Fresh Mozzarella Cheese, Arugula, Lemon &amp; Ice-Wine Vinaigrette, 25 Year Old Balsamic</i>	
<b>LOBSTER COBB SALAD*</b> GF	25
<i>Romaine Lettuce, Radicchio, Pancetta, Avocado, Radish, Asparagus, Soft Boiled Egg, Louis Dressing</i>	
<b>TOP CHOPPED SALAD</b> GF	18
<i>Romaine Lettuce, Tomato, Bacon, Blue Cheese, Avocado, White French Dressing</i>	
<b>B.L.T. WEDGE</b> GF	20
<i>Baby Iceberg Lettuce, Smoked Blue Cheese, Egg, Tomato, Thick Cut Pork Belly, Herb Ranch Dressing</i>	
<b>CAESAR SALAD</b>	18
<i>Romaine Lettuce, Caesar Dressing, Garlic Streusel</i>	

## STARTERS

<b>RAVIOLO*</b>	19
<i>Ricotta Creamed Spinach, Asparagus, Egg Yolk, Brown Butter &amp; Balsamic Sauce</i>	
<b>STUFFED MUSHROOMS</b>	25
<i>Red Wine Braised Short Ribs, Truffle Cheese, Shaved Black Truffles, Butter &amp; Herb Sauce</i>	
<b>PORK BELLY</b> GF	22
<i>Butternut Squash &amp; Cheddar Grits, Spiced Pomegranate Glaze</i>	
<b>CALAMARI "FRIES"</b>	20
<i>Sweet Soy, Spicy Yuzu Aioli, Crushed Peanuts, Tōgarashi</i>	
<b>CRAB CAKE</b>	25
<i>Roasted Poblano Remoulade</i>	
<b>PRIME BEEF CARPACCIO*</b> GF	24
<i>Pickled Shallots, Chives, Tomato, Shaved Foie Gras</i>	

## FROM THE GRILL

### PRIME

<b>22oz Bone-In Ribeye*</b>	74
<i>Black Angus, Colorado</i>	
<b>16oz Dry Aged Bone-In New York Strip*</b>	69
<i>Greater Omaha, Nebraska</i>	
<b>16oz New York Strip*</b>	69
<i>Greater Omaha, Nebraska</i>	
<b>16oz Ribeye*</b>	70
<i>Creekstone Farms, Kansas</i>	
<b>Top Chop for Two*</b>	MP
<i>Style and Cut Vary</i>	

### ALL NATURAL & WAGYU

<b>16oz Bone-In Filet*</b>	78
<i>Harris Ranch, California</i>	
<b>10oz Filet*</b>	69
<i>Harris Ranch, California</i>	
<b>12oz Tajima Wagyu Ribeye*</b>	84
<i>Australia</i>	
<b>Rack of Lamb*</b>	60
<i>Strauss Farms, Lamb Reduction, Minted Chimichurri</i>	

### ACCOMPANIMENTS

5oz Lobster Tail 33 • Butter Poached King Crab 27 • Shrimp Scampi 26 • Bacon, Onion & Mushroom Compote 15  
Lump Crab Oscar Style 28 • Smoked Blue Cheese Crust 12 • Hudson Valley Foie Gras & Black Truffles 25  
**Sauces 4:** Béarnaise • Red Wine Reduction • Peppercorn • Blue Cheese  
All items Gluten Free except Blue Cheese

## ENTRÉES

<b>GLACIER 51 CHILEAN SEABASS*</b> GF	56	<b>ALASKAN KING CRAB LEGS</b> GF	½lb 54 • 1lb 96
<i>Lemon, Garlic, Tomato, Capers, Brown Butter</i>		<i>Drawn Butter</i>	
<b>PAN ROASTED SEA SCALLOPS*</b> GF	47	<b>AUSTRALIAN LOBSTER TAIL</b> GF	89
<i>Carrot &amp; Miso Purée, Citrus &amp; Soy Butter</i>		<i>Drawn Butter</i>	
<b>DUROC PORK PORTERHOUSE*</b> GF	48	<b>SHELLFISH LINGUINI</b>	55
<i>Cannellini Bean Stew, Smoked Apple Mostarda</i>		<i>Lobster, Shrimp, Crab, Linguini, Tomato Diavolo Sauce</i>	
<b>HALF ROASTED CHICKEN</b> GF	43	<b>SCOTTISH SALMON*</b> GF	48
<i>Rosemary &amp; Garlic Marinade, Natural Chicken Jus</i>		<i>Fennel Soubise, Citrus Segments, Lemon Butter</i>	

## SIDES

<b>Blistered Broccoli</b> v	15	<b>Crispy Yukon Potatoes</b> GF	15
<i>Rosemary Butter, Lemon Breadcrumbs</i>		<i>Bacon &amp; Blue Cheese Glaze</i>	
<b>Pan-Fried Brussels Sprouts</b> GF/V	15	<b>Potato Purée</b> GF/V	14
<i>Parmesan Polenta, Toasted Pine Nuts, Balsamic, Fresh Herbs</i>		<i>Sweet Cream Butter</i>	
<b>Butter Braised Wild Mushrooms</b> GF/V	14	<b>French Fries</b> GF/V	14
<i>Fresh Herbs, Sherry Vinegar, Crispy Garlic</i>		<i>Fresh Herbs, Truffle Aioli</i>	
<b>Whole Roasted Butternut Squash</b> GF/V	14	<b>Twice Baked Potato</b> GF	16
<i>Miso Butter, Smoked Almonds</i>		<i>Bacon &amp; Chive Béchamel</i>	
<b>Mac &amp; Cheese</b> v	15	<b>Baked Potato</b>	14
<i>Three-Cheese Mornay Sauce, Breadcrumbs</i>		<i>Butter, Sour Cream, Bacon, Cheese</i>	
<b>1lb Lobster Mac &amp; Cheese</b>	45		
<i>Maine Lobster, Lobster Cream, Breadcrumbs</i>			

GF = Gluten Free • V = Vegetarian

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

A \$45 minimum food purchase is required per guest, please ask server for details. Additional plates may be split for a \$10 service fee. 18% gratuity added for parties of six or more.