

TOP OF THE WORLD

CHOPS • COCKTAILS • VIEWS

STARTERS

LOBSTER BISQUE <i>Lobster Medallions, Brandy</i>	15	TRADITIONAL CAESAR SALAD <i>Hearts of Romaine, Focaccia Croutons</i>	15
FRENCH ONION SOUP <i>Focaccia Croutons, Melkbus Truffle Gouda Cheese Fondue</i>	14	TOP CHOPPED SALAD GF <i>Tomato, Bacon, Blue Cheese, Avocado, White French Vinaigrette</i>	16
LOCAL MIXED GREENS SALAD GF/V <i>Shaved Root Vegetables, Tomato, Cucumber, Super Food Vinaigrette</i>	15	CALIFORNIA SALAD GF/V <i>Heirloom Tomato, Pickled Red Onion, Mozzarella Cheese, Basil, Minus 8 Reduction</i>	16
CHILLED SHRIMP COCKTAIL GF <i>Traditional Cocktail Sauce and Horseradish</i>	19	MARYLAND LUMP CRAB CAKE <i>Apple Slaw, Citrus Aioli</i>	19

POWER LUNCH

49

FIRST COURSE

Choice of:

CAESAR SALAD
LOCAL MIXED GREENS
CALIFORNIA SALAD
LOBSTER BISQUE (\$2)
FRENCH ONION SOUP

SECOND COURSE

Choice of:

TOP TRUFFLE BURGER AND FRIES*
PAN-SEARED ORA KING SALMON*
ZUCCHINI AND SQUASH, SPAGHETTI STYLE GF/V
5oz FILET MIGNON AND LOBSTER TAIL* (\$5)

THIRD COURSE

SALTED CARAMEL CRÈME BRÛLÉE

LUNCH ENTRÉES

TOP TRUFFLE BURGER* <i>Melkbus Truffle Gouda Cheese Choice of Local Greens or French Fries</i>	28	CENTER CUT NEW YORK STRIP* <i>Rivier Ranch, Minnesota 8oz Potato Purée, Asparagus, Red Wine Jus</i>	48
FREE RANGE CHICKEN SANDWICH <i>Focaccia, Mary's Chicken Breast, Arugula, Togarashi Aioli Choice of Local Greens or French Fries</i>	27	FILET MIGNON* <i>Harris Ranch, California 5oz/10oz Potato Purée, Asparagus, Red Wine Jus</i>	33/66
ZUCCHINI AND SQUASH, SPAGHETTI STYLE GF/V <i>Marinara, Vegan Truffle Cheese</i>	26	STEAK FRITES* <i>Aspen Ridge, Hanger Steak 10oz French Fries, Truffle Aioli</i>	42
LOBSTER MACARONI <i>Mascarpone, Béchamel Sauce</i>	19	ORA KING SALMON* <i>Fennel Soubise, Citrus Segments, Lemon Butter</i>	41

ACCOMPANIMENTS

Maine Lobster Tail 28 • Shrimp Scampi 21 • Ora King Salmon* 21 • Free Range Chicken Breast 14

DESSERTS

BANANAS FOSTER v <i>Caramelized Bananas, Almond Financier, Vanilla Ice Cream, Crispy Plantains</i>	12	21 LAYER CHOCOLATE CAKE v <i>Decadent Chocolate Cake, topped with a Chocolate Ganache</i>	14
BAKED ALASKA v <i>Strawberry, Cookies & Cream and Brownie Ice Creams, Streusel Crumble, Meringue Brûlée</i>	14	ICE CREAM OR SORBET SAMPLER v <i>Cookies & Cream, Brownie, Tahitian Vanilla Ice Creams - or - Mango Tango, Raspberry and Lemon Sorbets</i>	11
N.Y. STYLE CHEESECAKE v <i>Strawberry Sauce, Market Berries, Tahitian Vanilla Whipped Cream</i>	12	SALTED CARAMEL CRÈME BRÛLÉE v <i>Salted Caramel Corn</i>	12

WINES BY THE GLASS

Moscato, Caposaldo, IT 2015	16	Merlot, Robert Mondavi, Napa Valley, CA 2015	17
Pinot Grigio, Borgo Conveti, Collio, IT 2015	16	Malbec, Red Schooner by Caymus, Mendoza, AR Voyage Five	17
Chardonnay, Patz and Hall, Sonoma Coast, CA	20	Pinot Noir, Erath, OR 2015	16
Chardonnay, Jordan, Alexander Valley, CA 2015	18	Cabernet Sauvignon, Rutherford Ranch, Napa Valley, CA 2014	19
Sparkling, Gérard Bertrand, Brut, Crémant de Limoux, FR 2014	15	Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, WA 2013	18

*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