

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
Potato galette, fried capers and chive oil.

Ahi Tuna Tataki and Asian Salad 16
Ahi tuna, seared rare. Wasabi vinaigrette and potato gaufrette.
(Domestic wasabi and Canadian seaweed salad.)

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 49
Three fresh oysters with shallot mignonette, three Mexican prawns with cocktail sauce, Yucatan shrimp ceviche shooter, ahi tuna poke, Canadian lobster tail medallions with chili ponzu aioli.

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, lemon grass beurre blanc.

Shrimp Cocktail with a Twist 18
Three large Mexican prawns with cocktail sauce, fresh horseradish and Yucatan-style shrimp ceviche.

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 & SALAD

Soup of the Day 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 and fennel.

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 blue cheese and chopped chive.

Baby Frisée with Roasted Beets 13
Three cheese and herb crostini, toasted hazelnut, and Xérès vinaigrette.

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 to share. \$50 per person minimum.

MEAT

All steaks are USDA Prime cut from Midwestern raised beef.

10oz. Center Cut Filet with Red Wine Mushroom Sauce	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	
- Maître d' butter	
- Béarnaise	
with side sauce of your choice	2
with seared foie gras	12
with ½lb. Canadian lobster tail	30

Surf and Turf

10oz. center cut filet with red wine mushroom sauce and Yukon Gold mashed potatoes.	
with garlic Mexican prawns	65
with ½lb. Canadian lobster tail, melted butter and lemon	79
<i>Château Coutet, St. Émilion</i>	16

Turf and Quack with Duo of Sauces **66**

10oz. center cut filet, seared duck foie gras and Muscovy duck breast.	
Red wine mushroom and peppercorn sauces, yam pureé.	
<i>Pascual Toso Malbec, Argentina</i>	12

ENTRÉES

Roasted Iowa Pork Tenderloin with Apple and Cranberry Chutney **44**

Bacon-wrapped tenderloin, yam pureé, demi-glace with palm vinegar.	
<i>Seghesio Zinfandel, Sonoma</i>	12

Midwestern Free Range Chicken Breast filled with Three Cheese Fondue **44**

Za'atar rub (thyme, sesame seeds, sumac and sea salt), black garlic, arugula with balsamic essence, fingerling potatoes, 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**

Moroccan couscous with pine nuts and dried apricot, house made harissa, cilantro garlic Mojo and lamb jus.	
<i>Chateau Tanunda Shiraz, Barossa</i>	13

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 to share. \$50 per person minimum.

SEAFOOD

Roasted Scottish Salmon with Creamy Fennel Sauce	42
Garlic and herb fingerlings, garnished with carrot and parsnip escabeche.	
<i>Trimbach Reserve Pinot Gris, Alsace</i>	<i>16</i>
Seared Mediterranean Sea Bass with Fleur de Sel and Sauce Vierge	44
Garlic spinach and baby carrots.	
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 and New England Scallops a la Plancha	46
Moroccan couscous with pine nuts and golden raisins, chive oil and tomato Concasse.	
<i>Borgo Conventi Pinot Grigio, Collio, Italy</i>	<i>11</i>
Fettuccine Seafood Alfredo with Lobster, Prawns and Scallops	55
Handmade pasta, teardrop tomatoes, Parmesan, garlic, parsley and basil.	
<i>Schramsberg Blanc De Blancs, Napa</i>	<i>14</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 purée	10
Cream of spinach with Maytag blue cheese	10
Sautéed baby bok choy	10
Duo of shiitake and white mushroom with garlic	10
Yukon Gold mashed potatoes	10
Potato Gratin with four cheese	10
Baby carrots with honey and lemon basil	10
Ricotta gnocchi “Mac and Cheese” and white truffle oil	10

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 to share. \$50 per person minimum.

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

Lemon grass beurre blanc.

Seared Mediterranean Sea Bass with Sauce Vierge

Baby bok choy.

Brancott Sauvignon Blanc Reserve, New Zealand

THIRD COURSE

Grilled Center Cut Filet with Red Wine Mushroom Sauce

Haricots verts 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