

TOP *of the* PARK

Starters and Soups

Shrimp Cocktail

a true classic, our jumbo boiled shrimp served with the chef's spicy cocktail sauce
9.95 single, 17.95 double

Charcuterie and Cheese Plate

chef's selection of fine cheeses and cured meats, seasonal and traditional accompaniments
13.95

Heirloom Tomato Gazpacho

chef's classic summer soup, served chilled with crème fraiche and avocado mousse
5.95

Chef's Mood Soup

sometimes hot, sometimes cold, try our chef's creation, made fresh daily
4.95 cup, 5.95 bowl

Lobster and Sweet Corn Chowder

fresh lobster meat, sweet summer corn, chef's herbs and spices, touch of cream
6.95

Quiche

Jaime's Quiche du Jour

your server will describe today's housemade selections, served warm with fresh fruit
9.95

Quiche Sampler ala Jaime

choice of two slices from today's selections, served warm with fresh fruit
10.95

The Penthouse Favorites

Our Famous French Dip

sliced prime rib, caramelized onions and provolone cheese on a french roll with a side of au jus and shoestring fries
9.95

Fish And Chips Platter

tempura battered north atlantic cod with shoestring fries, coleslaw, tartar sauce and malt vinegar
11.95

Pesto Salmon Salad

grilled salmon on mixed greens with diced cucumber, avocado and tomato, our creamy lemon-pesto dressing
12.95

Smoked Cobb Salad

smoked ham, turkey, bacon, gouda cheese, boiled egg, avocado and tomatoes, green goddess dressing
11.95

Classic Turkey Club Sandwich

smoked turkey, dill havarti, applewood smoked bacon, avocado, mayonnaise, lettuce, tomato and onion, served on toasted sourdough
10.95

Chicken Caesar Salad

a classic, romaine with our own caesar dressing and focaccia croutons, freshly grated parmesan substitute grilled salmon or grilled ahi, add 3.00
9.95

\$3.00 Charge for Split Plates
18% Service Charge Added To Parties Larger Than Six
Full Bar and Wine Service Available

Executive Chef, Anthony Wilhelm

Executive Sous Chef, Brad Hightow

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Sandwiches

Chicken Margharita Sandwich

grilled boneless breast of chicken, arugula, heirloom tomatoes,
fresh mozzarella cheese, salsa verde aioli, toasted ciabatta bread
10.95

Barbecue Pulled Pork Sandwich

slow roasted pulled pork shoulder, housemade barbecue sauce,
fresh coleslaw, toasted ciabatta bread
10.95

Blackened Salmon Sandwich

blackened fillet of salmon, housemade chipotle aioli,
toasted foccacia bread
12.95

Skirt Steak Po'boy

grilled marinated skirt steak, sautéed peppers and onions,
fresh avocado, cilantro-lime crème fraiche
11.95

Portabella-Veggie Wrap

grilled portabella mushrooms, sautéed seasonal vegetables,
wilted spinach and chevre cheese wrapped in a chipotle tortilla
9.95

The Cheeseburger Deluxe

the best in town, our half pound patty is topped with cheddar
cheese, lettuce, tomato and onion, served on a toasted onion roll
9.95

Vegetarian Burger

grilled morningstar farms vegetarian burger served
on a toasted onion roll with lettuce, tomato and onion
8.95

Small Plates

Pan Seared Ahi Tuna

summer squash ratatouille, herb and chili oil
garnish, vintage balsamic reduction
14.95

Grilled Skirt Steak

soba noodle salad, warm asian dressing,
chili oil drizzle
14.95

Grilled Salmon Fillet

sweet summer corn & green bean succotash,
cilantro-arugula pesto, brown butter
14.95

Lunch Salads

Lobster and Peach Tower

baby arugula, fresh lobster meat, caramelized white peaches, vanilla bean-citrus vinaigrette, microgreens
13.95

Roasted Beet and Goat Cheese Salad

baby arugula, organic roasted beets,
truffled goat cheese, balsamic reduction
10.95

Heirloom Tomato Caprese Salad

mixed baby greens, heirloom tomatoes, fresh
mozzarella cheese, basil oil, balsamic reduction
10.95

Grilled Balsamic Chicken Salad

mixed baby greens, boneless breast of chicken,
humboldt fog goat cheese, toasted almonds,
fresh cherries, cherry-balsamic vinaigrette
11.95

Grilled Skirt Steak and Arugula Salad

fresh baby arugula, grilled marinated skirt steak,
ellie's vintage blue cheese, pickled peppers and onions,
sweet soy and ponzu essence
12.95

Try Today's Chef's Whim!

Please ask your server about today's featured items

Top of the Park proudly serves only certified angus beef, sustainably caught seafood and organic vegetables whenever possible.