

# 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 selection of fine cheeses and cured meats,  
seasonal and traditional accompaniments  
13.95

### Butternut Squash-Fall Apple Soup

caramelized butternut squash, pureed fall apples,  
chef's herbs and spices  
4.95 cup, 5.95 bowl

### Chef's Mood Soup

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

### Shellfish Gumbo

fresh shellfish, andouille sausage, okra,  
chef's secret herbs and spices  
5.95 cup, 6.95 bowl

## 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 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 shrimp, add 3.00  
9.95

\$2.00 Charge for Split Plates

18% Service Charge Added To Parties Larger Than Six

Full Bar and Wine Service Available

# TOP *of the* PARK

## Sandwiches

### Chicken Romesco Sandwich

grilled boneless breast of chicken, housemade cashew-romesco sauce, smoked gouda cheese, fresh arugula, toasted onion roll  
10.95

### Grilled Flank Steak Sandwich

grilled flank steak, vintage blue cheese, crispy vidalia onions, fresh watercress, horseradish cream sauce, toasted sourdough bread  
12.95

### Fresh Oyster Po' Boy

flash fried seasonal oysters, fresh cabbage slaw, sliced tomatoes, louisiana remoulade sauce, toasted french roll  
13.95

### 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 Scallops

warm brussel sprout-cabbage slaw, shaved radish-microgreen salad, pancetta vinaigrette  
13.95

### Grilled Flank Steak

crispy baby marble potatoes, wilted greens, wild mushroom-shallot jus  
12.95

### Pan Seared King Salmon

seared salmon, cauliflower puree, fresh arugula pesto, balsamic reduction  
12.95

## Lunch Salads

### Organic Tomato and Fresh Mozzarella Salad

mixed baby greens, sliced organic tomatoes, buffalo mozzarella, basil micro greens, basil oil, balsamic reduction  
10.95

### Grilled Chicken and Fig Salad

mixed baby greens, grilled boneless chicken breast, black mission figs, grilled pears, toasted cashews, ellies vintage blue cheese, fig-balsamic vinaigrette  
11.95

### Seared Scallop and Wilted Arugula Salad

wilted baby arugula, fresh sea scallops, toasted pinenuts, shaved cauliflower, warm caper-raisin emulsion  
13.95

### Grilled Flank Steak and Spinach Salad

fresh baby spinach, grilled flank steak, oven roasted tomatoes, shaved parmesan-reggiano, horseradish breadsticks, "chili hollandaise" dressing  
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.

Executive Chef, Anthony Wilhelm

Executive Sous Chef, Brad Hightow