

RAW BAR

Oysters on the Half Shell

six east coast oysters, sweet ginger mignonette sauce, lemon 17

Chilled Half Lobster

green herb mayonnaise, house cocktail sauce, lemon 23

Jumbo U-8 Shrimp Cocktail

house cocktail sauce, lemon aioli, tomato granite 18

Colossal Lump Crab Cocktail

house cocktail sauce, lemon aioli, tomato granite 17.5

Spicy Tuna Tartare

japanese mayonnaise, chili, lime, sesame seeds, tobiko caviar 18.5

Lobster & Crab Salad

orange, persian cucumber, charred asparagus, yellow pepper coulis 23

Fruits de Mer

1/2 lobster, 6 oysters, 3 shrimp cocktail, 4 oz. crab cocktail 58

STARTERS

Hand Cut Steak Tartare

black angus filet of beef, diced parmesan, crimini mushrooms, truffle vinaigrette 17

Nueske's Applewood Smoked Bacon Steak

grape tomatoes, frisee lettuce, vermont maple syrup 12

Asian Wagyu Boneless Short Ribs

cabbage + shiso salad, green onion, peanuts 20

Oysters Rockefeller

baked on the half shell, butter, pernod, spinach, parmesan 16.5

Colossal Lump Crab Cake

roasted corn maque choux, charred green onion crème fraiche 17.5

Clams Casino Royal

applewood smoked bacon, sweet peppers, onions, carrots, butter 15

Escargots

roasted garlic herb butter, potato, white wine braised snails 12

Seared U-10 Sea Scallops

truffled cauliflower puree, brown butter, lemon 17

SOUPS & SALADS

French Onion Soup Gratinee

caramelized vidalia onions, toasted rustic bread, gruyere cheese 9

Crab Bisque

buttered crabmeat, tarragon crème fraiche 10

Butter Lettuce Salad

breakfast radish, persian cucumbers, candied pecans, julienned pears, sherry vinaigrette 9.5

Wedge Salad

iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese, blue cheese dressing 10

TOP CUT Chop Salad

chopped lettuce, smoked bacon, boiled egg, crispy onion, charred corn, hearts of palm, tomato, avocado, baby mozzarella, buttermilk dressing 10

Grilled Caesar Salad

grilled romaine heart, garlic croutons, parmesan crisps, white anchovy 9.5

ENTREES

King Salmon

saffron tomato broth, steamed clams, herbed potato puree, roasted tomatoes 42

Yellowfin Tuna

olive-citrus gremolata, baked asparagus + pancetta tart 37.5

Dover Sole

mustard hollandaise sauce, vegetable fricassee, fresh herbs 45

Frenched Chicken Breast

baby carrots, potato mousseline, porcini cream sauce 25

Colorado Lamb Chops

potato gratin, eggplant confit, red wine, lamb's lettuce 46.5

Veal Rib Chop

beer battered vidalia onion rings, royal trumpet mushrooms, olive oil 39.5

STEAKS

At Top Cut, we exclusively present the highest quality USDA PRIME grade steaks. We only serve 100% pure bred Black Angus, corn-fed and raised in the heart of the Midwest. All cuts are hand selected by our specialty butcher in Chicago, assuring that every steak offers superior marbling and flavor.

Filet Mignon 10 oz. 45

Bone-In New York Strip 20 oz. 53

Porterhouse 32 oz. 89

Dry Aged Bone-In Ribeye 22 oz. 53

Dry Aged New York Strip 14 oz. 49

ADD TO THE STEAK

South African Lobster Tail MP

Oscar Style 17.5

Bone Marrow Shallot Crust 6

White Truffle Butter 6

Porcini Mushroom Cream 6

SAUCES \$3 each

Béarnaise

Au Poivre

Red Wine

House Steak Sauce

SIDES

Balsamic Cipollini Onions 10

Ginger Honey Glazed Baby Carrots 9

Grilled Royal Trumpet Mushrooms 10

Spice Roasted Shishito Peppers 7.5

Asparagus, pine nuts, orange 10

Traditional Creamed Spinach, nutmeg, parmesan 8

Roasted Corn Maque Choux 9

Potato Gratin, parmesan, cream, herbs 8

Potato Mousseline 8.5

Sea Salt Baked Idaho Potato 7.5

Truffle Salt French Fries 7.5

Beer Battered Vidalia Onion Rings 7.5

Smoked Bacon Mac and Cheese 10