

WELCOME TO THE
TOP OF THE HARBOR

JJ ASTOR

ROTATING HARBOR VIEW RESTAURANT & LOUNGE

LAKE SUPERIOR
DULUTH, MINNESOTA

APPETIZERS

CHARCUTERIE BOARD 20 GFP

cured meats, house pickles and accoutrements
served with crostini

STEAK TARTARE* 18 GFP

cured egg yolk, dijon, herbs, capers, crostini

SMOKED SALMON 16 GFP

cold smoked salmon, chive aioli, radish,
blueberry gastrique, sourdough

SHRIMP COCKTAIL 12 GF

with house made cocktail sauce

AVOCADO TOAST 14 GF V V+P

seasonal vegetables, guacamole on sourdough

SCALLOPS* 24 GF

corn, grannysmith apple, pork belly, aioli

FRIED SHRIMP 16

tempura battered tail on shrimp, sweet chili sauce

SEAFOOD PLATTER 28 GFP

scallops, cocktail shrimp, fried shrimp,
cold smoked salmon, walleye

HOUSE-BATTERED ONION RINGS 12 V+

BRUSSELS SPROUTS 13 GF V V+P

pork belly, bacon fat vinaigrette, cumin, cilantro,
cracked pepper

CHICKEN OR CAULIFLOWER WINGS 12 GF V V+P

choose your sauce: dry rub, buffalo

SALADS & SOUPS

add chicken breast +6
add shrimp +8

BEET SALAD 12 GF V V+P

watermelon, shishito pepper, beets, arugula,
feta, balsamic, evoo

CAESAR SALAD 10 GFP

romaine, parmesan, garlic bread crumb,
fresh cracked pepper, anchovy

HOUSE SALAD 10 GF V V+P

burrata, herbs, mixed greens, radish, cucumber,
house vinaigrette

FRENCH ONION SOUP 6 GFP

MAINS

served with a choice of a side salad, fries, or vegetable
add mashed or baked potato +2

16oz NEW YORK STRIP* 38 GFP

with herb butter, sweet onion soubise
and a house-battered onion ring

14oz RIBEYE* 34 GF

with pearl onions, shallot marmalade and truffle butter

8oz FILET MIGNON* 42 GF

with red wine demi and garlic butter

ASTOR BURGER 14 GFP

8oz patty, 1000 island, lettuce, tomato, onions,
smoked gouda, bread and butter pickles on a brioche bun

FRIED CHICKEN SANDWICH 14

fried chicken thigh, aioli, iceberg lettuce,
bread and butter pickles, on a brioche bun

PAN-SEARED HALF CHICKEN 26 GF

with chicken jus, parmesan and bacon

DUCK CONFIT 28 GF

with spaetzle, sage, brown butter, cherry chili gastrique

FETTUCCINE ALFREDO 26

parmesan, pepper, served with chicken and shrimp

PAN-SEARED WALLEYE* 28 GF

lemon pepper, dill

8oz FILET OF ATLANTIC SALMON* 30 GF

pan-seared and served with housemade chimichurri

SIDES 6

GARLIC PARMESAN FRIES V

MASHED POTATOES GF V

BAKED POTATO GF V

SEASONAL VEGETABLE GF V V+P

SIDE SALAD GF V+

DIETARY NOTES:

GF — GLUTEN-FREE

GFP — GLUTEN-FREE POSSIBLE

V — VEGETARIAN

V+ — VEGAN

V+P — VEGAN POSSIBLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**This food item is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients.