

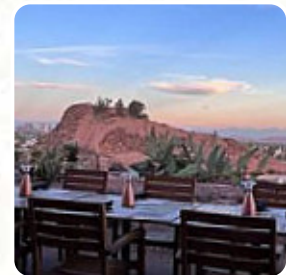


Top of the Rock Menu

<https://menuweb.menu>

2000 W. Westcourt Way Tempe, AZ 85282, United States

+16024312370 - <https://www.marriott.com/en-us/hotels/phxtm-marriott-phoenix-resort-tempe-at-the-buttles/dining/top-of-the-rock-restaurant/>



The menu of **Top of the Rock at the Marriott Buttes Resort from Tempe** contains about **166** different dishes and drinks. On average you pay about \$59.7 for a dish / drink. Enjoy a memorable dining experience at Top of the Rock Restaurant in a comfortable environment with a panoramic view of the Valley of the Sun. Our menu features a seasonal selection of local artisanal cuisine with a southwestern influence, perfect for pairing with a bottle of wine from our Arizona selections or local spirits and craft beers. Join us for exciting changes and take in beautiful views while enjoying house-infused cocktails and appetizers during happy hour. Watch as our chefs prepare your meals in the exhibition kitchen! Just a reminder: Window and Patio tables are first come, first served, so there are no guarantees.

Top of the Rock Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

ESPRESSO MARTINI

Pasta

RAVIOLI

Vegetarian

FORBIDDEN RICE

\$12.5

Breakfast

BREAKFAST POTATOES

Main Dishes

THAI RED SNAPPER*

\$45.5

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Fish

SEA BASS

Specialties

THAI SHRIMP*

\$22.0

Spirits

MARTINI

Vegane Gerichte

VEGAN TOFU

\$31.5

Chef's Specialties

GRILLED BBQ SALMON*

\$45.0

Main

TEQUILA OLD FASHION

Classics

THE FILTHY MARTINI

White Wine

FLEUR DE MER, ROSE, COTES DE
PROVENCE, FRANCE

\$55.0

Il Dolce

ORANGE CREME BRULEE

\$16.0

Hot Drinks

COFFEE

Egg Dishes

OMELETTE

Reds

THE PRISONER, RED BLEND,
NAPA VALLEY, CALIFORNIA

\$120.0

Top of the Rock Menu



Red Wines

CONUNDRUM, RED BLEND,
CALIFORNIA \$60.0

Pinot Grigio

HOGUE CELLARS, COLUMBIA
VALLEY, WASHINGTON \$12.0

Steaks & Chops

BONE-IN PORK CHOP* \$46.0

Sushi & Sashimi A La Carte

KING SALMÓN

Champagne & Sparkling Wine

DOM PERIGNON, CHAMPAGNE,
FRANCE \$495.0

Seasonal Entrees

RED WINE BRAISED SHORT RIBS

Cold Platters

THREE CHEESE TORTELLINI \$41.0

Cpk Original Pizzas

ROASTED GARLIC CHICKEN

Dry Drinks

CRANBERRY MULE

Cocktail Menu

RYE MANHATTAN

Carving Station

AGAVE GLAZED SMOKED HAM

Sweet Endings Drinks

CHOCOLATE COVERED
RASPBERRY \$15.0

Sweet Finish

PEANUT BUTTER CREME BRULEE \$16.0

Desserts

CHEFS CREATION OF SWEETS
PASTRIES

White Wines by Glass

SEAGLASS, SANTA BARBARA,
CALIFORNIA \$11.5

Steak For Two

COWBOY STEAK* \$130.0

Hors D'oeuvre Platters

SEAFOOD DISPLAY

Small Plates / Warmth

TOMBO TUNA CIGAR* \$24.0

Stationary Displays

CHARCUTERIE DISPLAY

Hand-Cut Steaks N' Chops

*FILET MIGNON 8OZ \$64.0

Top of the Rock Menu



Salads & Sandwiches

HOUSE SALAD: \$14.0

New Family Style Bake And Serve

CINNAMON ROLL CASSEROLE

Main Courses

PESTO PASTA

STEAKS \$64.0

Seafood

SALMON GRAVLAX

MISO GLAZED SEA BASS* \$50.0

Drinks

DRINKS

SODAS

Interesting Whites

GALLO FAMILY VINEYARDS, MOSCATO, CALIFORNIA \$9.5

CHLOE WINE COLLECTION, ROSÉ, CENTRAL COAST, CALIFORNIA \$11.5

Sauvignon Blanc

SEAGLASS, SANTA BARBARA COUNTY, CALIFORNIA \$11.5

KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND \$13.5

House-Made Desserts

TOR ORIGINAL CHEESECAKE \$15.0

ROTATING FLAVORS OF ICE CREAM AND SORBET \$9.0

After Dinner Cocktails

BOURBON BALL \$16.0

BANANA CREAM MARTINI \$14.0

Restaurant Category

MEXICAN

DESSERT

Entrées

CHICKEN AND DOUGHNUTS \$19.0

PAN SEARED CRAB CAKES \$23.0

HAND-CRAFTED DAILY SOUP \$12.0

Coffee

DECAF COFFEE

DECAF

ESPRESSO

Signature Cocktails

BLUEBERRY PINEAPPLE MARTINI

SMOKED TEQUILA SOUR

THE OLD-FASHIONED

The Classics

TOP OF THE SHELF MARGARITA

RUBY PALOMA

BERRY LIMEADE

Mexican Dishes

ENCHILADAS

Top of the Rock Menu



ENCHILADA

FAJITAS

TACOS

Hot

LOCAL FARMER OMELET STATION

EGGS BENEDICT STATION

SMOKED BACON PORK SAUSAGE

FRIED BRUSSELS LOCAL VEGGIES

Cold

ASSORTED BREAKFAST DANISH
PASTRIES

WHIPPED MASCARPONE AND MANGO
PARFAIT

SPRING COUS COUS SHRIMP SALAD

LOCAL SALAD BAR

Steaks

*NY STRIP 12OZ \$59.0

*RIBEYE 16OZ \$65.0

*COWBOY STEAK 22OZ: \$130.0

RIBEYE STEAK

RIBEYE STEAK

Pinot Noir

RODNEY STRONG, SONOMA,
CALIFORNIA \$12.5

MACMURRAY RANCH, CENTRAL
COAST, CALIFORNIA \$15.0

MIGRATION BY DUCKHORN,
SONOMA COAST, CALIFORNIA \$95.0

RODNEY STRONG ESTATE,
RUSSIAN RIVER, CALIFORNIA \$75.0

PENNER-ASH, WILLAMETTE
VALLEY, OREGON \$120.0

Dessert

CHOCOLATE DOME \$16.0

APPLE COBBLER \$15.0

CHOCOLATE MOUSSE CAKE \$16.0

TIRAMISU \$15.0

BREAD PUDDING \$16.0

DONUTS

BROWNIE

Sparkling

LA MARCA, PROSECCO, TREVISO,
ITALY \$19.0

CHANDON, BRUT, NAPA VALLEY,
CALIFORNIA \$23.0

WYCLIFF, BRUT, CALIFORNIA \$42.0

MUMM NAPA, BRUT PRESTIGE,
NAPA VALLEY, CALIFORNIA \$68.0

MUMM NAPA, BRUT ROSE, NAPA
VALLEY, CALIFORNIA \$68.0

PERRIER-JOUET, GRAND BRUT,
CHAMPAGNE, FRANCE \$135.0

TATtinger BRUT LA
FRANCAISE, CHAMPAGNE,
FRANCE \$125.0

Side Dishes



MAC CHEESE \$13.5

ALEPPO BRUSSEL
SPROUTS \$12.5

MUSHROOM
VARIATIONS \$12.5

GRILLED ASPARAGUS \$12.5

LOCAL VEGETABLES \$12.5

CORN SUCCOTASH \$13.0

MARBLE POTATOES \$12.5

MASHED POTATOES \$12.0

Top of the Rock Menu



ROASTED GARLIC MASHED POTATOES

Interesting Reds & Red Blends

UPSHOT, RED BLEND, SONOMA COUNTY, CALIFORNIA	\$14.0
MAESTRO BY ROBERT MONDAVI WINERY, BORDEAUX BLEND, NAPA VALLEY, CALIFORNIA	\$135.0
TRINCHERO NAPA VALLEY FORTE, RED BLEND, NAPA VALLEY, CALIFORNIA	\$145.0
SYMMETRY, MERITAGE, ALEXANDER VALLEY, CALIFORNIA	\$120.0
MICHELE CHIARLO TORTONIANO, BAROLO, PIEDMONT, ITALY	\$145.0
ORIN SWIFT MACHETE, PETITE SIRAH, CALIFORNIA	\$130.0
ORIN SWIFT ABSTRACT, RED BLEND, CALIFORNIA	\$120.0
PARADUXX, RED BLEND, NAPA VALLEY, CALIFORNIA	\$125.0
ORIN SWIFT PAPILLON, BORDEAUX BLEND, CALIFORNIA	\$160.0

Entrees

*MISO GLAZED SEA BASS:	\$57.0
ROASTED CHICKEN:	\$45.0
*SEARED DUCK:	\$45.0
*BONE-IN PORK CHOP:	\$49.0
*GRILLED BBQ SALMON:	\$48.0
*AGAVE SALMON:	\$48.0
*SHRIMP SCALLOPS:	\$51.0
VEGAN TOFU:	\$33.0
*THAI RED SNAPPER:	\$48.0
THREE CHEESE TORTELLINI:	\$45.0

Chardonnay



PROVERB, CALIFORNIA	\$11.0
WILLIAM HILL, CENTRAL COAST, CALIFORNIA	\$12.0
TALBOTT KALI HART, CENTRAL COAST, CALIFORNIA	\$14.0
KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA	\$13.0
LA CREMA, MONTEREY, CALIFORNIA	\$15.5
SONOMA-CUTRER RUSSIAN RIVER RANCHES, SONOMA COAST, CALIFORNIA	\$16.0
CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA	\$125.0
DAVIS BYNUM, RIVER WEST VINEYARD, RUSSIAN RIVER, CALIFORNIA	\$60.0
MER SOL SILVER UNOAKED, MONETARY COUNTY, CALIFORNIA	\$62.0
LOUIS JADOT MACON-VILLAGES, BURGUNDY, FRANCE	\$45.0
DECOY BY DUCKHORN, SONOMA COUNTY, CALIFORNIA	\$16.0

Cabernet Sauvignon

DUCKHORN VINEYARDS, NAPA VALLEY, CALIFORNIA	\$16.5
LOUIS M. MARTINI, SONOMA COUNTY, CALIFORNIA	\$14.0
JOEL GOTT 815, CALIFORNIA	\$14.0
RODNEY STRONG RESERVE, SONOMA, CALIFORNIA	\$120.0
FREEMARK ABBEY, NAPA VALLEY, CALIFORNIA	\$140.0
RODNEY STRONG ALEXANDER'S CROWN VINEYARD, ALEXANDER VALLEY, CALIFORNIA	\$178.0

Top of the Rock Menu



CAYMUS SPECIAL SELECTION, NAPA VALLEY, CALIFORNIA	\$475.0
ORIN SWIFT MERCURY HEAD, CALIFORNIA	\$300.0
ORIN SWIFT PALERMO, CALIFORNIA	\$150.0
SEQUOIA GROVE, NAPA VALLEY, CALIFORNIA	\$120.0
TRINCHERO NAPA VALLEY MARIO'S VINEYARD, NAPA VALLEY, CALIFORNIA	\$130.0

These Types Of Dishes Are Being Served



SPAGHETTI
MEAT
PORK CHOPS

APPETIZER	
SALAD	
CHICKEN	
ROASTED CHICKEN	\$41.0
TUNA STEAK	
BREAD	
SOUP	
DESSERTS	

Salads



NANA'S GARDEN SALAD:	\$16.0
TRADITIONAL CAESAR SALAD:	\$17.0
HEIRLOOM TOMATO SALAD:	\$18.0
BEETS PEAR:	\$19.0
CAPRESE SALAD:	\$17.0
BEET SALAD	
NANA'S GARDEN SALAD	\$16.0

TRADITIONAL CAESAR SALAD	\$17.0
BEETS PEAR	\$19.0
CAPRESE SALAD	\$17.0
HOUSE SALAD	\$14.0
CAESAR SALAD	

Starters



CHARCUTERIE BOARD:	\$28.0
CHICKEN AND DOUGHNUTS:	\$19.0
SEASONAL RAVIOLI:	\$17.0
*THAI SHRIMP:	\$22.0
PAN SEARED CRAB CAKES:	\$23.0
TOR SHRIMP EGGROLL:	\$22.0
*TOMBO TUNA CIGAR:	\$24.0
HAND-CRAFTED DAILY SOUP:	\$12.0
HERB CRUSTED PRIME RIB	
SEASONAL RAVIOLI	\$17.0
TOR SHRIMP EGGROLL	\$22.0
HEIRLOOM TOMATO SALAD	\$18.0
SEARED DUCK*	\$42.0
AGAVE SALMON*	\$44.0
SHRIMP SCALLOPS*	\$49.0
TOR ENCHILADAS	\$33.5

Ingredients Used



PORK MEAT
SHRIMPS
SHRIMP
KALE
POTATOES
CHEESE

Top of the Rock Menu



SEAFOOD

OLIVES

DUCK

SCALLOPS

BLACK BEANS

BUTTER

TUNA

\$11.5

PRAWNS

BRUSSELS SPROUTS

GARLIC

VEGETABLES

MUSHROOMS

CELERY

CORN

Top of the Rock

2000 W. Westcourt Way Tempe,
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Opening Hours:
Monday 17:30-22:00
Tuesday 17:30-22:00
Wednesday 17:30-22:00
Thursday 17:30-22:00
Friday 17:30-22:00
Saturday 17:30-22:00
Sunday 10:00-14:00

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