

STARTERS

LOBSTER COCKTAIL*

Melon, Creamy Horseradish, Grapefruit, Bibb Lettuce

AHI TUNA TARTARE*

Wasabi Mayo, Sesame Lavash, Avocado

RICOTTA GNOCCHI'S

Artichoke Puree, Iberico Ham, Herbed Crispy Crumbs, Truffle Oil

SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato

BLACK PEPPER BACON

Steakhouse Sauce Glaze

HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

KALE, APPLEWOOD NUESKE'S BACON

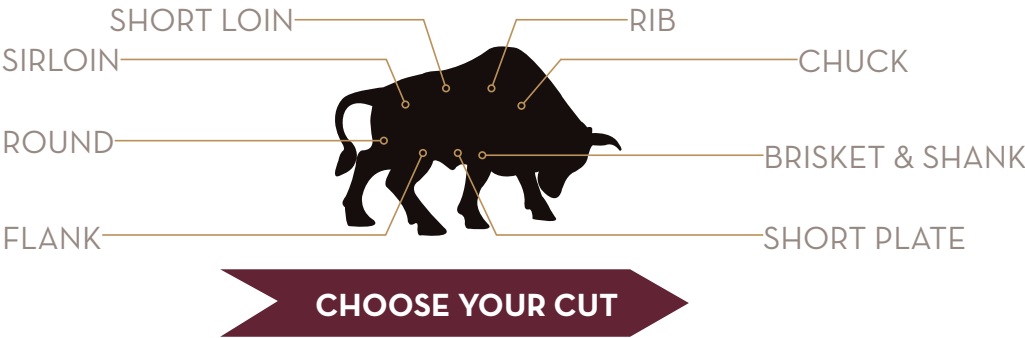
Pecans, Cranberries, Lemon Dressing

BABY ARUGULA SALAD

Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing

THE KING CAESAR SALAD*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar



CELEBRITY SIGNATURE DRY AGE

28 Day Age USDA Prime Bone in Filet Mignon* 9oz/255gr \$52

USDA 59 Day Dry Aged Prime NY Steak* 14oz/396gr \$55

USDA 59 Day Ribeye Steak* 14oz/396gr \$60

45 Day Dry Age Porter House* 32oz/902gr \$82

Certified Black Angus Tomahawk* 32oz/902gr (for two) \$95

USDA Prime Dry Age Butcher's Platter \$150

Wet Flat Iron* - 28 Day Filet Mignon* - 45 Day Ribeye* - 59 Day New York Strip*

\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED

A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTRÉES

PAN SEARED DOVER SOLE
Cauliflower Puree, Almond Gremolata, Crispy Panko, Brown Butter Vinaigrette

LEMON POACHED LOBSTER TAIL
Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

SLOW PAN ROASTED CHICKEN
Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

GRASS FED LAMB CHOPS*
Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

ROAST PRIME RIB OF BEEF*
Herb-Pepper Crust, Au Jus

BARLEY BOURGUIGNON ‘RISOTTO’
Glazed Vegetables, Red Wine, Aged Parmesan

FROM THE GRILL

—USDA PRIME—

Filet Mignon* 6oz/170gr or 9oz/255gr • Ribeye Steak* 12oz/340gr

Skirt Steak* 9oz/255gr • NY Strip Steak* 14oz/396gr

PREMIUM TOPPINGS

BÉARNAISE SAUCE

HOUSE STEAK SAUCE

CREAMY AU POIVRE SAUCE

BORDELAISE SAUCE

CHIMICHURRI SAUCE

BLACK TRUFFLE BUTTER

MAYTAG BLUE CHEESE CRUST

SIDES

SMOKED BACON MAC & CHEESE

SAUTÉED SPINACH

GRUYÈRE TATER TOTS

GRILLED ASPARAGUS

PARMESAN TRUFFLE FRIES

ROASTED MUSHROOMS

CREAMED SPINACH

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