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# JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

### SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

### THE STEAKHOUSE "WEDGE"

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

# BLACK PEPPER BACON

Steakhouse Sauce Glaze

### HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

### THE KING CAESAR SALAD\*

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

### PRIME RIB SANDWICH\*

Sautéed Crimini Mushrooms, Caramelized Onions, Creamy Horseradish, Melted Provolone Cheese, French Fries

### GRILLED SEA BASS

Roasted Cauliflower, Pine Nut Gremolata, Confit Shallots

# Beurre Blanc Sauce

LEMON POACHED LOBSTER TAIL

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli,

BARLEY BOURGUIGNON 'RISOTTO' Glazed Vegetables, Red Wine, Aged Parmesan

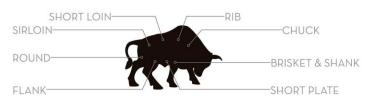
### SLOW PAN-ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage Caraway Seeds, Natural Jus

# FROM THE GRILL

Filet Mignon\* 60z/170gr or 90z/255gr USDA Prime Boneless Ribeye\* 140z/400gr USDA Prime Boneless NY Strip\* 140z/400gr

### CHOOSE YOUR CUT



### PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak\* 16oz/454gr Certified Black Angus Tomahawk\* 30oz/850gr (for two)

BEARNAISE SAUCE

HOUSE STEAK SAUCE

CREAMY AU POIVRE SAUCE

**BORDELAISE SAUCE** 

CHIMICHURRI SAUCE

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YUKON POTATO PURÉE

CREAMY MUSHROOM FRICASSÉE

PARMESAN TRUFFLE FRIES

LOADED BAKED POTATO

CREAMED SPINACH



### JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

### AHI TUNA TARTARE\*

Wasabi Mayo, Sesame Lavash, Avocado

### PAN SEARED SCALLOPS\*

Sweet Corn Espuma, Fava Beans, Chorizo, Lemon

### SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

### THE STEAKHOUSE "WEDGE"

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

### **BLACK PEPPER BACON**

Steakhouse Sauce Glaze

### HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

# SEASONAL MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Wine Vinaigrette

### BABY ARUGULA SALAD

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

### THE KING CAESAR SALAD\*

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

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### SLOW-POACHED DOVER SOLE

Spiced Cauliflower Purée, Caper-Almond Gremolata, Hollandaise

### 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

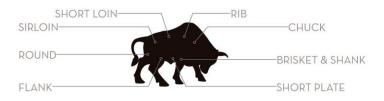
### BARLEY BOURGUIGNON 'RISOTTO'

Glazed Vegetables, Red Wine, Aged Parmesan

## FROM THE GRILL

Filet Mignon\* 6oz/170gr or 9oz/255gr • USDA Prime Boneless Ribeye\* 14oz/400gr Bone-in Filet Mignon\* 9oz/255gr • USDA Prime Boneless NY Strip\* 14oz/400gr

### CHOOSE YOUR CUT



### PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak\* 16oz/454gr Certified Black Angus Tomahawk\* 30oz/850gr (for two)

# PREMIUM

BEARNAISE 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