

STARTERS

LOBSTER COCKTAIL*

Melon, Creamy Horseradish, Grapefruit, Bib Lettuce

AHI TUNA TARTARE*

Wasabi Mayo, Sesame Lavash, Avocado

RICOTTA GNOCCHI

Artichoke Purée, 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

ENTRÉES

PAN SEARED DOVER SOLE

Cauliflower Purée, 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

\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED

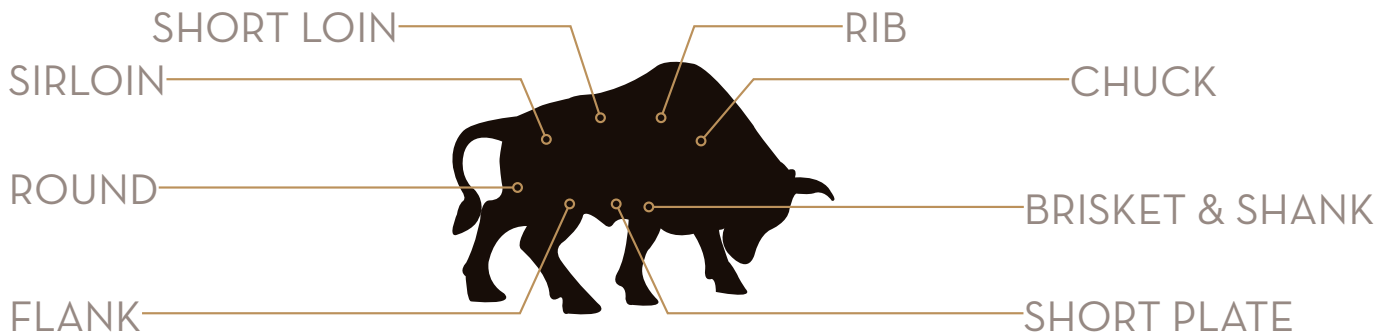
AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

*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.

FROM THE GRILL

Filet Mignon* 6oz/170gr or 9oz/255gr • USDA Prime Boneless Ribeye* 12oz/340gr

Bone-in Filet Mignon* 9oz/255gr • USDA Prime Boneless NY Strip* 14oz/396gr



CHOOSE YOUR CUT

PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak* 18oz/510gr

Certified Black Angus Tomahawk* 30oz/850gr (for two)

PREMIUM TOPPINGS

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

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DESSERTS

ULTIMATE CHOCOLATE SUNDAE

NEAPOLITAN ICE CREAM, HOT FUDGE,
SLICED ALMONDS, WHIPPED CREAM,
CARAMEL SAUCE

APPLE WALNUT COBBLER

VANILLA ANGLAISE, RUM SOAKED RAISINS,
CINNAMON ICE CREAM

DOUBLE CHOCOLATE BROWNIE

TOASTED ALMONDS, VANILLA ICE CREAM,
CHOCOLATE SAUCE, WHIPPED CREAM

NY STRAWBERRY CHEESECAKE

GRAHAM CRACKER CRUST