

# SAMPLE MENU

## Items Subject to Change

### APPETIZERS\*

OYSTERS ON THE HALF SHELL\*

COLOSSAL U-6 SHRIMP COCKTAIL

LOBSTER CRAB CAKE

Sweet corn coulis, roasted corn relish

SURF & TURF CARPACCIO\*

Chilled wagyu beef, jumbo lump crab, asparagus, tarragon aioli

JUMBO LUMP CRAB

AVOCADO COCKTAIL

Gazpacho relish, chili vinaigrette, wonton chips

SHANGHAI CALAMARI

Sweet glaze, cherry peppers, roasted peanuts, scallions

NUESKE'S BACON

Thick-cut, cherry smoked, bourbon mustard glaze

TRUFFLE DEVEILED EGGS

#### SHELLFISH & SUSHI TOWER\*

Spicy tuna crunch roll, Maine lobster, Alaskan king crab, Colossal U-6 shrimp, Oysters  
(Serves 4 to 6)

### SUSHI ROLLS\*

SPICY TUNA CRUNCH

Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo

SURF & TURF ROLL

Tempura lobster, wagyu, avocado, crispy shallots, lettuce, spicy mayo & ponzu

THE KING'S TAIL

Tempura lobster, tobiko, asparagus, avocado, scallions, daikon, carrots, spicy sweet chili

SHRIMP TEMPURA

Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce

### SALADS • SOUP

KALE & BRUSSELS SPROUTS

Roasted almonds, dried cranberries, goat cheese, raspberry balsamic vinaigrette, goat cheese croquette

CLASSIC CAESAR

House made warm garlic croutons

THE WEDGE

Iceberg, smoked bacon, egg, fine blue cheese, French dressing

LOBSTER BISQUE

## PRIME STEAKS • CHOPS\*

We serve hand-selected USDA Prime & Choice Beef, the finest available, expertly aged a minimum of 21 days.

Your steak is seasoned with specialty salts and black pepper, broiled at 1600°, finished with maître d'butter.

### CHEF'S CUTS

GRASS-FED BEEF

Local select farms; limited availability

14oz NEW YORK STRIP

8oz BISON FILET

8oz RIBEYE CENTER STEAK

The heart of the ribeye, horseradish béarnaise

THE BURGER

American cheese, lettuce, house sauce, sea salt fries

### CLASSIC

8oz/12oz FILET MIGNON

22oz PRIME BONE-IN RIBEYE

15oz PRIME NEW YORK STRIP

15oz BONE-IN FILET MIGNON

#### STEAK TOPPINGS

Béarnaise Sauce • Horseradish Sauce • Truffle Butter  
Alaskan King Crab, Asparagus, Béarnaise

### SIGNATURE

STEAK DUXELLE 8oz/12oz

Filet mignon, cabernet sauce, mushroom duxelle

STEAK OSCAR 8oz/12oz

Filet mignon, Alaskan king crab, grilled asparagus, béarnaise

DOUBLE CUT PORK CHOP 16oz

Cranberry raisin Jack Daniel's compote, charred brussels sprouts

SOUTHERN FRIED BONELESS  
HALF CHICKEN

Chorizo chicken gravy, mashed potatoes

## PRIME SEAFOOD\*

PARMESAN-CRUSTED LEMON SOLE

Red & yellow tomato ragout, lemon garlic sauce, haricots verts

PAN-SEARED SCALLOPS

Roasted corn & bacon risotto, port wine reduction

FIVE-SPICED AHI TUNA

Seared, bok choy, herbed, soy drizzle, wasabi lime aioli

- MARKET FRESH FISH -

Simply seared or grilled with E.V.O.O., lemon.  
Choice of miso vinaigrette, lime soy butter,  
lemon caper vinaigrette

SEA BASS  
Chile

#1 AHI TUNA  
Hawaii

GROUPER  
Florida

SCALLOPS  
Georges Bank

ATLANTIC SALMON  
Faroe Island

PECAN-CRUSTED GROUPER

Sweet potato bacon hash, vanilla maple sauce

- PRIME SHELLFISH -

Poached in a lemon shallot beurre blanc

TRISTAN COLD WATER LOBSTER TAIL  
12oz

CENTER CUT ALASKAN KING CRAB LEGS  
12oz/18oz

#### WEEKLY FEATURES

SEASONAL & CHEF INSPIRED MKT

### SURF & TURF PRIX FIXE\*

#### FIRST COURSE

Choice Of:

CLASSIC CAESAR, KALE & BRUSSELS SPROUTS,  
THE WEDGE, LOBSTER BISQUE

#### ENTREE

FILET MIGNON 8oz with Choice Of:  
JUMBO SEA SCALLOPS lemon citrus sauce  
LOBSTER CRAB CAKE

#### DESSERT

Choice Of:

FLOURLESS CHOCOLATE TORTE  
SALTED CARAMEL CHEESECAKE

### ON THE SIDE

GRILLED ASPARAGUS  
lemon

BLUE CRAB & WHITE CHEDDAR  
MASHED POTATO GRATIN

CARAMELIZED BRUSSELS SPROUTS  
Thick-cut smoked bacon

SPINACH GRATIN

SWEET POTATO BACON HASH

ROASTED WILD MUSHROOMS

FRESH SHUCKED ROASTED GRILLED CORN

MASHED POTATOES

SEA SALT FRIES

#### LOADED HASH BROWNS

Wagyu tallow, bacon, white cheddar, onion,  
sour cream, scallions

**Ryan Reidel**  
General Manager

**Tyler Howell**  
Executive Chef

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens.  
Please inform your server if a person in your party has a food allergy or special dietary need.

PLEASE NO SUBSTITUTIONS. AVAILABLE FOR A LIMITED TIME