

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

DUROC BACON

Smoked, oven-roasted, cider vinegar glaze

TRUFFLE DEVILED EGGS

SHELLFISH & SUSHI TOWER*

Spicy tuna crunch roll, 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

18oz BONE-IN NEW YORK STRIP
 Wagyu, Ranger Valley Farms, Australia

8oz BISON FILET
 Grass-fed, all natural, Durham Ranch, WY

8oz PRIME RIBEYE CENTER STEAK
 The heart of the ribeye, horseradish béarnaise

THE BURGER

A blend of sirloin & tenderloin, 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
 5oz Lobster Tail

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, grilled asparagus

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

AHI TUNA
 Hawaii

GROUPEL
 Florida

SCALLOPS
 Georges Bank

ATLANTIC SALMON

PECAN-CRUSTED GROUPEL

Sweet potato bacon hash, vanilla maple sauce

- PRIME SHELLFISH -
 Poached in a lemon shallot beurre blanc

LOBSTER TAIL
 14-16oz

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

8oz PRIME RIBEYE, center cut, the heart of the ribeye
 or

FILET MIGNON 8oz
 with Choice Of:

JUMBO SEA SCALLOPS lemon citrus sauce
 LOBSTER CRAB CAKE
 5oz LOBSTER TAIL

DESSERT

Choice Of:

FLOURLESS CHOCOLATE TORTE
 SALTED CARAMEL CHEESECAKE

PLEASE NO SUBSTITUTIONS. AVAILABLE FOR A LIMITED TIME

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

Sarah Hollinger
 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.