

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, 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

Faroe Island

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

Kyle Doles
General Manager

Chris McCoy
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.