

# SAMPLE MENU

## Items Subject to Change

### APPETIZERS\*

OYSTERS ON THE HALF SHELL\*  
4 or 6

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 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

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  
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

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.