

SAMPLE MENU

Items Subject to Change

APPETIZERS*

OYSTERS ON THE HALF SHELL*
4 or 6 13/17

COLOSSAL U-6 SHRIMP COCKTAIL
3 @ 18 Add 6 each

LOBSTER CRAB CAKE 17
Sweet corn coulis, roasted corn relish

SURF & TURF CARPACCIO* 19
Chilled wagyu beef, jumbo lump crab,
asparagus, tarragon aioli

JUMBO LUMP CRAB
AVOCADO COCKTAIL 16
Gazpacho relish, chili vinaigrette, wonton chips

SHANGHAI CALAMARI 14
Sweet glaze, cherry peppers,
roasted peanuts, scallions

DUROC BACON 16
Smoked, oven-roasted, cider vinegar glaze

TRUFFLE DEVEILED EGGS 10

SHELLFISH & SUSHI TOWER* 89
Spicy tuna crunch roll, lobster, Alaskan king crab, Colossal U-6 shrimp, Oysters
(Serves 4 to 6)

SUSHI ROLLS*

SPICY TUNA CRUNCH 13
Spicy tuna, tobiko, avocado, cream cheese,
wasabi tempura, eel sauce, spicy mayo

SURF & TURF ROLL 17
Tempura lobster, wagyu, avocado, crispy shallots,
lettuce, spicy mayo & ponzu

THE KING'S TAIL 34
Tempura lobster, tobiko, asparagus, avocado,
scallions, daikon, carrots, spicy sweet chili

SHRIMP TEMPURA 15
Shrimp tempura, avocado, cucumber, crab, tobiko,
sesame seed furikake, spicy mayo, eel sauce

SALADS • SOUP

KALE & BRUSSELS SPROUTS 9
Roasted almonds, dried cranberries, goat cheese,
raspberry balsamic vinaigrette,
goat cheese croquette

CLASSIC CAESAR 9
House made warm garlic croutons

THE WEDGE 9
Iceberg, smoked bacon, egg, fine blue cheese,
French dressing

LOBSTER BISQUE 10

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

THE CROWN JEWEL 10oz 39
Sliced ribeye cap (spinalis), known for its
superior marbling, flavor and tenderness

18oz BONE-IN NEW YORK STRIP 56
Wagyu, Ranger Valley Farms, Australia

8oz BISON FILET 49
Grass-fed, all natural, Durham Ranch, WY

8oz PRIME RIBEYE CENTER STEAK 37
The heart of the ribeye, horseradish béarnaise

THE BURGER 11.5
A blend of sirloin & tenderloin,
American cheese, lettuce, house sauce, sea salt fries

CLASSIC

8oz/12oz FILET MIGNON 38/50

22oz PRIME BONE-IN RIBEYE 52

15oz PRIME NEW YORK STRIP 48

15oz BONE-IN FILET MIGNON 56

STEAK TOPPINGS

\$2 Béarnaise Sauce • Horseradish Sauce • Truffle Butter
\$12 Alaskan King Crab, Asparagus, Béarnaise
\$20 5oz Lobster Tail

SIGNATURE

STEAK DUXELLE 8oz/12oz 40/52
Filet mignon, cabernet sauce, mushroom duxelle

STEAK OSCAR 8oz/12oz 47/59
Filet mignon, Alaskan king crab, grilled asparagus,
béarnaise

DOUBLE CUT PORK CHOP 16oz 26
Cranberry raisin Jack Daniel's compote,
charred brussels sprouts

SOUTHERN FRIED BONELESS
HALF CHICKEN 18
Chorizo chicken gravy, mashed potatoes

PRIME SEAFOOD*

PARMESAN-CRUSTED LEMON SOLE 25
Red & yellow tomato ragout, lemon garlic sauce,
grilled asparagus

PAN-SEARED SCALLOPS 33
Roasted corn & bacon risotto, port wine reduction

FIVE-SPICED AHI TUNA 29
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 39 AHI TUNA 27
Chile Hawaii

GROUPER 34 SCALLOPS 32
Florida Georges Bank

ATLANTIC SALMON 26

PECAN-CRUSTED GROUPER 39
Sweet potato bacon hash, vanilla maple sauce

- PRIME SHELLFISH -
Poached in a lemon shallot beurre blanc

LOBSTER TAIL
14-16oz 54

CENTER CUT ALASKAN KING CRAB LEGS
12oz/18oz 39/59

WEEKLY FEATURES

SEASONAL & CHEF INSPIRED MKT

SURF & TURF PRIX FIXE 54*

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 9
lemon

BLUE CRAB & WHITE CHEDDAR
MASHED POTATO GRATIN 15

CARAMELIZED BRUSSELS SPROUTS 9
Thick-cut smoked bacon

SPINACH GRATIN 9

SWEET POTATO BACON HASH 9

ROASTED WILD MUSHROOMS 11

FRESH SHUCKED ROASTED GRILLED CORN 8

MASHED POTATOES 8

SEA SALT FRIES 7

LOADED HASH BROWNS
Wagyu tallow, bacon, white cheddar, onion,
sour cream, scallions
11

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.