

# STARTERS

## LOBSTER COCKTAIL\*

Melon, Creamy Horseradish, Grapefruit, Bibb Lettuce

## AHI TUNA TARTARE\*

Wasabi Mayo, Sesame Lavash, Avocado

## RICOTTA GNOCCHI'S

Artichoke Puree, Iberico Ham, Herbed Crispy Crumbs, Truffle Oil

## SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

## THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato

## BLACK PEPPER BACON

Steakhouse Sauce Glaze

## HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

## KALE, APPLEWOOD NUESKE'S BACON

Pecans, Cranberries, Lemon Dressing

## BABY ARUGULA SALAD

Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing

## THE KING CAESAR SALAD\*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

# ENTRÉES

## PAN SEARED DOVER SOLE

Cauliflower Puree, Almond Gremolata, Crispy Panko, Brown Butter Vinaigrette

## LEMON POACHED LOBSTER TAIL

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

## SLOW PAN ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

## GRASS FED LAMB CHOPS\*

Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

## ROAST PRIME RIB OF BEEF\*

Herb-Pepper Crust, Au Jus

## BARLEY BOURGUIGNON 'RISOTTO'

Glazed Vegetables, Red Wine, Aged Parmesan

\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED

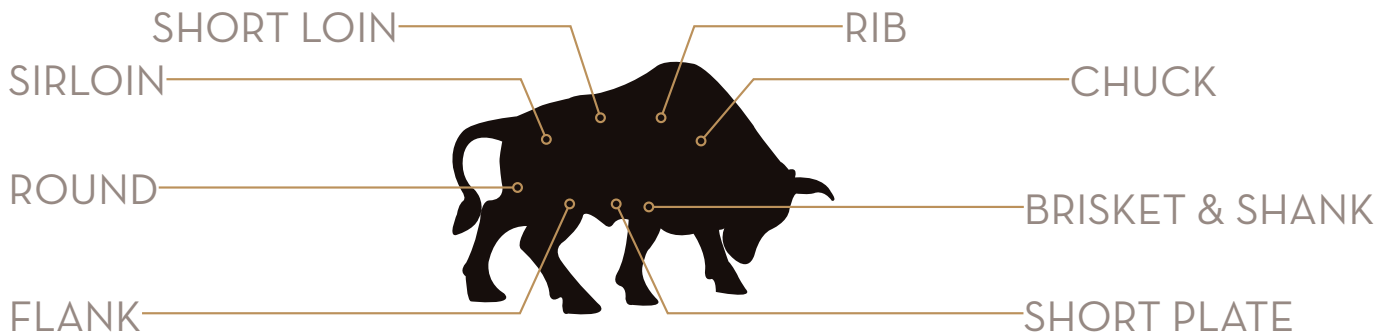
AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## FROM THE GRILL

Filet Mignon\* **6oz/170gr** or **9oz/255gr** • USDA Prime Boneless Ribeye\* **12oz/340gr**

Bone-in Filet Mignon\* **9oz/255gr** • USDA Prime Boneless NY Strip\* **14oz/396gr**



CHOOSE YOUR CUT

## PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak\* **12oz/340gr**

Certified Black Angus Tomahawk\* **30oz/850gr** (for two)

### PREMIUM TOPPINGS

BÉARNAISE SAUCE  
 HOUSE STEAK SAUCE  
 CREAMY AU POIVRE SAUCE  
 BORDELAISE SAUCE  
 CHIMICHURRI SAUCE  
 BLACK TRUFFLE BUTTER  
 MAYTAG BLUE CHEESE CRUST

### SIDES

SMOKED BACON MAC & CHEESE  
 SAUTÉED SPINACH  
 GRUYÈRE TATER TOTS  
 GRILLED ASPARAGUS  
 PARMESAN TRUFFLE FRIES  
 ROASTED MUSHROOMS  
 CREAMED SPINACH

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