

MENUS

Main Menu

APPETIZERS*

FRESH OYSTERS ON THE HALF SHELL

½ Dozen
Full Dozen

STEAK TARTARE

Black Pepper Brioche, Black Garlic Aioli

TUNA POKE

Soy Vinaigrette, Avocado, Lotus Root

JUMBO SHRIMP

Atomic Cocktail & Remoulade Sauce

SHRIMP & CRAB MARTINI

Kimchi Slaw, Chips

A5 JAPANESE WAGYU CARPACCIO

Tenderloin, Pickled Beech Mushrooms, Crostini, Olive Oil

JUMBO LUMP CRAB CAKE

Chive Beurre Blanc

CALAMARI

Shishito Peppers, Shichimi Togarashi, Wasabi & Sambal Aioli

MAPLE GLAZED QUAIL

Sriracha Sauce

ROASTED BONE MARROW

Balsamic Onion Jam and Crostini

ROASTED BACON

Pepper Crusted, Bourbon Barrel Maple Syrup, Root Beer Glaze

PICKLED DEVEILED EGGS

Red Bell Pepper Aioli, Caviar

CAVIAR

Traditional Accompaniments

APPETIZERS*

THE SEAFOOD TOWER

Tower
Executive

SOUP & SALADS

LOBSTER BISQUE

Cognac

CAPRESE

House Made Mozzarella, Balsamic & Basil

CAESAR

Shaved Romano-Pecorino, Caesar Dressing

ICEBERG WEDGE

Tomato, Carrot, Red Onion, Roquefort Cheese, Egg, Maple Lardon, Roquefort Dressing

PEAR & SAGA BLUE CHEESE

Candied Pecans & Teardrop Tomatoes in a Creamy Vinaigrette

SPINACH

Seasonal Berries, Avocado, Almonds, Goat Cheese, Pomegranate Vinaigrette

STEAKHOUSE CHOPPED

Mixed Greens, Cheddar Cheeses, Salami, Bacon, Red Onions, Vinaigrette

GREEK

Romaine Lettuce, Red Wine Vinaigrette, Red Onion, Heirloom Tomatoes, Cucumber, Kalamata Olives, Green Olives, Feta Cheese

WAGYU BEEF

A5 KOBE HYOGO PREFECTURE, 100% TAJIMA (JAPANESE BLACK) KOBE

A5 JAPANESE WAGYU FILET MIGNON

6 oz Kagoshima Prefecture

RIB CAP 8 OZ SNAKE RIVER FARMS, AMERICAN WAGYU

FOR THE TABLE

CHATEAUBRIAND 20 OZ

PRIME PORTERHOUSE 36 OZ

TOMAHAWK 40 OZ

FEATURING USDA PRIME

FILET MIGNON 8 OZ

FILET MIGNON 12 OZ

PRIME NY STRIP 14 OZ

PRIME RIBEYE 16 OZ

PRIME BONE-IN RIBEYE 22 OZ

COMPLEMENTS

SALT SERVICE

BÉARNAISE

PORT PEPPERCORN

TEXAS CANDY

ROASTED BACON

FOIE GRAS BUTTER

JUMBO LUMP CRAB OSCAR

SEARED FOIE GRAS

ENTRÉES

COLD WATER AUSTRALIAN ROCK LOBSTER TAIL

ALASKAN KING CRAB LEGS

Herb Butter Broiled, drawn Butter

½ Pound

1 Pound

LIVE MAINE LOBSTER PER POUND

ENTRÉES

LAMB CHOP

Superior Ranch, CO

PAN ROASTED CHICKEN

Mashed Potatoes & Asparagus

WAGYU BRAISED BEEF

Heirloom Carrots, Cipollini Onions, Crispy Fingerling Potatoes

ENTRÉES

ROASTED SALMON

Smoked Gouda, Jumbo Lump Crab, Mashed Potatoes & Asparagus

SHRIMP SCAMPI

Bucatini Pasta, Spicy Garlic Butter Sauce

HALIBUT

Gremolata, Celery Root Risotto, Baby Squash, Zucchini

ACCOMPANIMENTS

WILD MUSHROOMS

ASPARAGUS

AU GRATIN POTATOES

SEA SALT FRIES

BAKED POTATO

MASHED POTATOES

CREAMED SPINACH

BROCCOLI

MAC & CHEESE

LOBSTER MAC & CHEESE

HEIRLOOM CARROTS