



S T E A K H O U S E

APPETIZERS

MAINE LOBSTER BISQUE 16
brandy, tarragon, crème fraîche

CLASSIC ONION SOUP 14
gruyère, crouton, au jus

RHODE ISLAND CALAMARI 16
basil aioli, arrabiata

ALASKAN KING CRAB CAKE 22
herb tartar, shaved fennel

GRILLED MAPLE-GLAZED BACON 18
applewood smoked, poached egg

CHARRED SPANISH OCTOPUS 23
broccolini, stewed tomatoes, port wine

FILET MIGNON TARTARE* 21
crispy capers, grilled sourdough, pommery mustard

CRISPY ROCK SHRIMP 21
cherry pepper aioli, chili cilantro sauce

ENTREES

DIVER SEA SCALLOPS* 39
celery root, trumpet mushrooms, herb butter

ALASKAN KING CRAB PASTA 42
white miso butter, toasted lemon breadcrumbs

SHRIMP RISOTTO 42
English peas, roasted onion, mascarpone

ONE STEAK BURGER* 28
brisket blend, hand-cut applewood smoked
bacon, butterkäse cheese and fries

BAKED SHORT RIB RIGATONI 38
whipped burrata, roasted tomato sauce, basil

FENNEL CRUSTED SALMON* 38
marble potatoes, lobster butter

MARY'S HALF CHICKEN 36
crispy skin, black truffle reduction

ALASKAN HALIBUT* 42
pan roasted, tomato broth, olive relish

MAINE LOBSTER TAIL 74
12oz butter poached, charred lemon, broccolini

COLORADO LAMB CHOPS* 64
toasted barley, spinach, currant lamb jus

SIDES

RICOTTA GNOCCHI 13
parmesan reggiano, creamy peppercorn

POTATO GRATIN 13
gruyère

SHOESTRING FRIES 12
house ketchup

YUKON MASHED POTATOES 12

ROASTED CAULIFLOWER 13
cipollini onion, bacon

CREAMED SPINACH 13
poached egg, truffle gouda

MAITAKE MUSHROOMS 13
aged goat cheese

BRUSSELS SPROUTS 13
pickled shallot, toasted almonds

LOBSTER MAC & CHEESE 23
cavatappi pasta

CREAMED CORN 23
king crab, roasted poblano

SALADS

HEIRLOOM TOMATO & BURRATA 15
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 16
applewood smoked bacon, pickled red onion,
tomatoes, buttermilk blue, green goddess dressing

CAESAR SALAD 15
baby romaine, house dressing, sourdough croutons

CHOPPED SALAD 23
grilled tiger shrimp, artichokes, hearts of palm,
white beans, Castelvetrano olives, green beans,
pepperoncini, basil vinaigrette

BUTTER LETTUCE 15
braised golden beets, crispy chickpeas, pickled
peppers, red wine

1200°

From our select midwestern ranchers

SIGNATURE STEAKS

FILET MIGNON*
6oz 49 / 8oz 59 / 12oz 69

BONE-IN FILET MIGNON* 16oz 74

NY STRIP* 16oz 64

DRY AGED BONE-IN NY* 18oz 68

RIB EYE* 18oz 66

STEAK FRITES* 10oz 42

STRAUSS VEAL CHOP* 14oz 66

SLICED FOR TWO

DOUBLE PORTERHOUSE* 32oz 99

TOMAHAWK* 32oz 118
roasted chili rub

WAGYU BEEF
DOMESTIC SNAKE RIVER* 6oz 69
New York strip

JAPANESE SATSUMA* 6oz 160
New York strip A5

ACCOMPANIMENTS

MAINE LOBSTER TAIL 28

SHRIMP SCAMPI 24

ALASKAN KING CRAB 26
Oscar style

CRUSTS 6

BUTTERMILK BLUE

GARLIC PARMESAN

PEPPERCORN BRANDY

SAUCES 6

BORDELAISE

BEARNAISE

PEPPERCORN

CHILLED SHELLFISH

HAMACHI* 23
citrus cured, sweet drop pepper purée, jalapeño

OYSTERS 24
half dozen, east & west coast
classic or roasted jalapeño, cucumber

TUNA POKE* 19
wasabi soy, pickled cucumbers, avocado purée

GULF SHRIMP 24
fresh horseradish cocktail
classic or lemon zest, chives, parsley

SHELLFISH PLATTER*

Maine lobster tail
Alaskan king crab
jumbo shrimp
east & west oysters
2 people 115
4 people 165

SURF & TURF

SNAKE RIVER FARM WAGYU STRIP
AND
ALASKAN KING CRAB LEGS* 95

8 OZ FILET MIGNON
AND
MAINE LOBSTER TAIL* 87

NY STRIP
AND
AUSTRALIAN GRILLED SHRIMP* 88

TOMAHAWK FEAST

DRY-AGED, 16-LB USDA PRIME
TOMAHAWK STEAK* 1,200

SERVES 10-12

CARVED TABLESIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE

INQUIRE WITH YOUR SERVER

SKINS

SMOKED SALMON ROE 17

OSETRA CAVIAR 21

CLASSIC 14

CRISPY SERRANO HAM 16

SMOKED CHEDDAR 15