



S T E A K H O U S E

### APPETIZERS

MAINE LOBSTER BISQUE 21  
brandy, tarragon, crème fraîche

CLASSIC ONION SOUP 16  
gruyère, crouton, au jus

RHODE ISLAND CALAMARI 19  
basil aioli, arrabiata

OVEN ROASTED CRAB CAKE 29  
herb tartar, shaved fennel

GRILLED MAPLE-GLAZED BACON 19  
applewood smoked, poached egg

CHARRED SPANISH OCTOPUS 26  
broccolini, stewed tomatoes, port wine

FILET MIGNON TARTARE\* 28  
crispy capers, grilled sourdough, pommery mustard

CRISPY TIGER SHRIMP 26  
cherry pepper aioli, chili cilantro sauce

### ENTREES

DIVER SEA SCALLOPS\* 49  
celery root, trumpet mushrooms, herb butter

ALASKAN KING CRAB PASTA 56  
white miso butter, toasted lemon breadcrumbs

SHRIMP RISOTTO 49  
English peas, roasted onion, mascarpone

ONE STEAK BURGER\* 29  
brisket blend, hand-cut applewood, smoked  
bacon, butterkäse cheese and fries

FENNEL CRUSTED SALMON\* 46  
marble potatoes, lobster butter

MARY'S HALF CHICKEN 42  
crispy skin, black truffle reduction

ALASKAN HALIBUT\* 49  
pan roasted, tomato broth, olive relish

TWIN MAINE LOBSTER TAILS 68  
two 6oz tails, butter poached, charred lemon,  
broccolini

ROASTED LAMB CHOPS\* 64  
toasted barley, spinach, currant lamb jus

### SIDES

RICOTTA GNOCCHI 16  
parmesan reggiano, creamy peppercorn

POTATO GRATIN 16  
gruyère

BAKED SHORT RIB RIGATONI 16  
whipped burrata, roasted tomato sauce, basil

SHOESTRING FRIES 16  
house ketchup

JUMBO ASPARAGUS 16  
oven roasted, olive oil

YUKON MASHED POTATOES 16

ROASTED CAULIFLOWER 16  
cipollini onion, bacon

CREAMED SPINACH 16  
poached egg, truffle gouda

MAITAKE MUSHROOMS 16  
aged goat cheese

BRUSSELS SPROUTS 16  
sweet soy glaze with roasted sesame

CREAMED CORN 16  
roasted poblano

LOBSTER MAC & CHEESE 26  
cavatappi pasta

### SALADS

HEIRLOOM TOMATO & BURRATA 18  
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 19  
applewood smoked bacon, pickled red onion,  
tomatoes, buttermilk blue, green goddess dressing

CAESAR SALAD 18  
baby romaine, house dressing, sourdough croutons

CHOPPED SALAD 24  
grilled tiger shrimp, artichokes, hearts of palm,  
white beans, Castelvetrano olives, green beans,  
pepperoncini, basil vinaigrette

BUTTER LETTUCE SALAD 18  
braised golden beets, crispy chickpeas,  
pickled peppers, red wine vinaigrette

## 1200°

From our select midwestern ranchers

### SIGNATURE STEAKS

FILET MIGNON\*  
6oz 56 / 8oz 66 / 12oz 84

BONE-IN FILET MIGNON\* 16oz 86

NY STRIP\* 16oz 73

DRY AGED BONE-IN NY\* 18oz 74

RIB EYE\* 18oz 79

STEAK FRITES\* 10oz 44

STRAUSS VEAL CHOP\* 14oz 74

### WAGYU BEEF

DOMESTIC SNAKE RIVER\* 6oz 84  
New York strip

JAPANESE SATSUMA\* 6oz 174  
New York strip A5

### SLICED FOR TWO

DOUBLE PORTERHOUSE\* 32oz 129

TOMAHAWK\* 32oz 139  
roasted chili rub

## TOMAHAWK FEAST

DRY-AGED, 18-LB USDA PRIME  
TOMAHAWK STEAK\* 1,400

SERVES 10-12

CARVED TABLESIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE

INQUIRE WITH YOUR SERVER

## CHILLED SEAFOOD

HAMACHI\* 25  
watermelon radish, asian pear, yuzu  
kosho

OYSTERS 29  
half dozen, east & west coast  
dill mignonette, cocktail sauce

TUNA POKE\* 21  
wasabi soy, pickled cucumbers,  
avocado purée

GULF SHRIMP 29  
fresh horseradish cocktail sauce

### SHELLFISH PLATTER\*

Maine lobster tail  
Alaskan king crab  
jumbo shrimp  
east & west oysters  
2 people 125  
4 people 185

### SURF & TURF

SNAKE RIVER FARM WAGYU STRIP  
AND  
ALASKAN KING CRAB LEG\* 109

8 OZ FILET MIGNON  
AND  
MAINE LOBSTER TAIL\* 99

NY STRIP  
AND  
GRILLED TIGER SHRIMP\* 99

### ACCOMPANIMENTS

MAINE LOBSTER TAIL 34

SHRIMP SCAMPI 28

ALASKAN KING CRAB 32  
Oscar style

### CRUSTS 7

BUTTERMILK BLUE

GARLIC PARMESAN

PEPPERCORN BRANDY

### SAUCES 7

BORDELAISE

BEARNAISE

PEPPERCORN