



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 18
basil aioli, arrabiata

OVEN ROASTED CRAB CAKE 24
herb tartar, shaved fennel

GRILLED MAPLE-GLAZED BACON 18
applewood smoked, poached egg

CHARRED SPANISH OCTOPUS 25
broccolini, stewed tomatoes, port wine

FILET MIGNON TARTARE* 26
crispy capers, grilled sourdough, pommery mustard

CRISPY TIGER SHRIMP 24
cherry pepper aioli, chili cilantro sauce

ENTREES

DIVER SEA SCALLOPS* 46
celery root, trumpet mushrooms, herb butter

ALASKAN KING CRAB PASTA 52
white miso butter, toasted lemon breadcrumbs

SHRIMP RISOTTO 44
English peas, roasted onion, mascarpone

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

FENNEL CRUSTED SALMON* 42
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 79
12oz butter poached, charred lemon, broccolini

COLORADO LAMB CHOPS* 68
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
pickled shallot, toasted almonds

CREAMED CORN 16
roasted poblano

LOBSTER MAC & CHEESE 26
cavatappi pasta

SALADS

HEIRLOOM TOMATO & BURRATA 17
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 18
applewood smoked bacon, pickled red onion,
tomatoes, buttermilk blue, green goddess dressing

CAESAR SALAD 17
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 SALAD 17
braised golden beets, crispy chickpeas,
pickled peppers, red wine vinaigrette

1200°

From our select midwestern ranchers

SIGNATURE STEAKS

FILET MIGNON*
6oz 52 / 8oz 62 / 12oz 78

BONE-IN FILET MIGNON* 16oz 84

NY STRIP* 16oz 65

DRY AGED BONE-IN NY* 18oz 68

RIB EYE* 18oz 74

STEAK FRITES* 10oz 44

STRAUSS VEAL CHOP* 14oz 72

WAGYU BEEF

DOMESTIC SNAKE RIVER* 6oz 79
New York strip

JAPANESE SATSUMA* 6oz 160
New York strip A5

SLICED FOR TWO

DOUBLE PORTERHOUSE* 32oz 118

TOMAHAWK* 32oz 128
roasted chili rub

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

CHILLED SEAFOOD

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

OYSTERS 27
half dozen, east & west coast
dill mignonette, cocktail sauce

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

GULF SHRIMP 26
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 LEGS* 99

8 OZ FILET MIGNON
AND
MAINE LOBSTER TAIL* 98

NY STRIP
AND
GRILLED TIGER SHRIMP* 98

ACCOMPANIMENTS

MAINE LOBSTER TAIL 32

SHRIMP SCAMPI 26

ALASKAN KING CRAB 28
Oscar style

CRUSTS 6

BUTTERMILK BLUE

GARLIC PARMESAN

PEPPERCORN BRANDY

SAUCES 6

BORDELAISE

BEARNAISE

PEPPERCORN