



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 32  
herb tartar, shaved fennel

GLAZED GRILLED BACON 23  
butternut squash puree, pickled pink lady apple

CHARRED SPANISH OCTOPUS 32  
broccolini, stewed tomatoes, port wine

CRISPY TIGER SHRIMP 26  
cherry pepper aioli, chili cilantro sauce

### ENTREES

DIVER SEA SCALLOPS\* 52  
cauliflower puree, trumpet mushroom,  
bacon lardon, pinenut

RICOTTA GNOCCHI 36  
asparagus, mushroom, melted onion,  
herb butter

ALASKAN KING CRAB PASTA 58  
white miso butter, toasted lemon breadcrumbs

ONE STEAK BURGER\* 36  
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

MISO BLACK COD\* 49  
maitake mushrooms, edamame,  
dashi soy broth

TWIN MAINE LOBSTER TAILS 69  
two 6oz tails, butter poached, charred lemon,  
broccolini

ROASTED LAMB CHOPS\* 72  
rosemary potato fondant, creamed spinach,  
currant jus

### SIDES

POTATO GRATIN 17  
gruyère

MAITAKE MUSHROOMS 17  
shaved goat cheese, truffle cream

BAKED SHORT RIB RIGATONI 17  
whipped burrata, roasted tomato sauce, basil

SHOESTRING FRIES 17  
house ketchup

JUMBO ASPARAGUS 17  
oven roasted, olive oil

YUKON MASHED POTATOES 17

CHARRED BROCCOLINI 17  
chimichurri vinaigrette

CREAMED SPINACH 17  
poached egg, truffle gouda

BRUSSELS SPROUTS 17  
sweet soy glaze, roasted sesame

STREET CORN 17  
poblano aioli, tajin

LOBSTER MAC & CHEESE 27  
cavatappi pasta

### SALADS

HEIRLOOM TOMATO & BURRATA 19  
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 21  
applewood smoked bacon, pickled red onion,  
tomatoes, buttermilk blue, green goddess dressing

CAESAR SALAD 19  
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 58  
8oz 68  
12oz 86

BONE-IN FILET MIGNON\* 16oz 109

NY STRIP\* 16oz 73

BONE-IN NY STRIP\* 18oz 76

RIB EYE\* 18oz 79

CITRUS BRINE PORK CHOP\* 14oz 48

### WAGYU BEEF

DOMESTIC SNAKE RIVER\* 6oz 87  
New York strip

JAPANESE SATSUMA\* 6oz 225  
New York strip A5

### SLICED FOR TWO

DOUBLE PORTERHOUSE\* 32oz 129

TOMAHAWK\* 32oz 179  
roasted chili rub

## TOMAHAWK FEAST

DRY-AGED, 18-LB USDA PRIME  
TOMAHAWK STEAK\* 1,500

SERVES 10-12

CARVED TABLESIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE

INQUIRE WITH YOUR SERVER

## CHILLED SEAFOOD

HAMACHI\* 26  
watermelon radish, asian pear,  
yuzu kosho

OYSTERS 30  
half dozen, east & west coast  
dill mignonette, cocktail sauce

TUNA POKE\* 26  
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\* 129

8 OZ FILET MIGNON  
AND  
MAINE LOBSTER TAIL\* 103

NY STRIP  
AND  
GRILLED TIGER SHRIMP\* 99

### ACCOMPANIMENTS

MAINE LOBSTER TAIL 35

SHRIMP SCAMPI 28

ALASKAN KING CRAB 42  
Oscar style

### CRUSTS 7

BUTTERMILK BLUE

GARLIC PARMESAN

BLACK TRUFFLE

### SAUCES 7

BORDELAISE

BEARNAISE

PEPPERCORN