

## Sample Menu

Items & prices are subject to change.  
Items vary by location.



### RAW BAR

Oysters on the Half Shell\*

**Colossal Lump Crab Cocktail**  
*Spicy mustard & cocktail sauce*

**Chilled Lobster Tail Cocktail**  
*Cucumber lime jalapeño & classic cocktail sauces*

**Ahi Tuna Tower\***  
*Avocado, wasabi soy lime dressing*

**Jumbo Shrimp Cocktail**  
*Cocktail sauce*

**Chilled Shellfish Platter\***, serves 2 to 4  
*Oysters, shrimp, Alaskan Red King crab, lobster*

### APPETIZERS

Classic Baked Onion Soup

Lobster Bisque

**Crispy Calamari**  
*Thai sweet hot chili sauce, cherry peppers, carrots, scallions, roasted cashews*

**Jumbo Lump Crab Cake**  
*Red pepper aioli, spicy mustard sauce*

### SALADS

**Hyde Park Wedge**  
*Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle*

**Caesar Salad**  
*Anchovies upon request*

**Baby Heirloom Tomato & Mozzarella**  
*Basil pistachio pesto, shallots, aged balsamic*

**Modern Chop Salad**  
*Crispy pancetta, hard egg, julienned English cucumber, tomato, red onion, celery, house vinaigrette, aged white cheddar*

### SEAFOOD • SHELLFISH

**Blackboard Fresh Fish\***  
*Pan-seared; lemon crystal citrus sauce or soy vinaigrette*

*Salmon, Faroe Island*  
*Chilean Sea Bass, Chile*  
*Chef's Feature*

**Surf & Turf\***  
*6oz filet and twin lobster tails 5oz each*

**Lobster Tail 16oz to 16oz**  
*Butter poached & baked*

### BAR FAVORITES

**Dry Aged Cheeseburger\* 9oz**  
*Fries or Onion Straws*

**Bacon Gruyère Dry Aged Burger\* 9oz**  
*Fries or Onion Straws*

**Chicken Parmesan**  
*Pan-sauteed, provolone, mozzarella, red sauce*

**Chicken Milanese**  
*Crispy romano-crust chicken, white wine lemon caper sauce*

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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### STEAKS • CHOPS\*

#### TRADITIONAL

- Filet Mignon 8oz/12oz
- Petite Filet Mignon 6oz
- Heavy Cut Double Cut Lamb Chops 14oz
- Ribeye 16oz, *Heavily marbled*
- New York Strip Steak 14oz/18oz
- Bone-In Ribeye 22oz
- Porterhouse 22oz *Filet & strip in one*
- Bone-In Filet Mignon 15oz

#### SPECIALTY

- Steak Cabernet 8oz/12oz**  
*Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet sauce*
- The Garlic Steak 14oz/18oz**  
*New York Strip, roasted cloves of garlic, mushrooms, garlic butter*
- Steak Au Poivre 14oz/18oz**  
*Skillet-seared New York Strip, fresh peppercorns & Cognac bordelaise sauce (Spicy)*
- Steak a la Lobster 8oz/12oz**  
*A filet mignon over bordelaise crowned with lobster & béarnaise, asparagus, sliced mushroom*

#### DRY AGED RESERVE PRIME STEAKS

*Aged steaks may vary in color; Availability is limited*

- 36-DAY: Rich beef flavor**  
Bone-In Ribeye 26oz, *heavily marbled*
- 40-DAY: Deep concentrated beef flavor**  
Bone-In New York Strip 18oz

#### 100% JAPANESE WAGYU MIYAZAKI KAGOSHIMA REGION

- Strip Loin 6oz**  
*Sliced; prepared rare to medium-rare*

#### AUSTRALIAN WAGYU DARLING DOWNS REGION

- Filet Mignon 8oz
- Longbone Ribeye 32oz

Sauces	Béarnaise Sauce • Cognac Peppercorn Bordelaise • Horseradish Sauce • Roasted Shallot Cabernet Sauce
Add Ons	Roasted Cloves of Garlic & Mushrooms • Blue Cheese Crusted/Bordelaise Jumbo Crab, Asparagus, Béarnaise • Petite Lobster Tail 5oz

#### SIDES

- Fresh Spinach Gratin
- Sautéed Fresh Spinach & Mushrooms
- Creamed Corn Pancetta
- Sautéed Mushrooms
- Roasted Brussels Sprouts *Bacon marmalade*
- Lobster Mashed Potatoes
- Lobster Mac & Cheese
- Sautéed Asparagus *E.V.O.O., parmesan*
- One Pound Baked Idaho Potato
- Potatoes Gruyère Gratin
- Roasted Garlic Whipped Potatoes
- Fresh Cut Boardwalk Fries

*BLUE- Very red, very cool center . RARE- Red, cool center . MEDIUM RARE- Red, warm center . MEDIUM- Pink center  
MEDIUM WELL- Slightly pink center . WELL- Cooked throughout, no pink*