

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*
Dr. Jekyll (serves 2 to 4) Mr. Hyde (serves 4 to 8)

Hyde Park Wedge
*Blue cheese dressing, bacon & candied pecans,
port wine drizzle*

Caesar Salad
Anchovies upon request

APPETIZERS

Classic Baked Onion Soup

Lobster Bisque

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

Jumbo Lump Crab Cake
Red pepper aioli, spicy mustard sauce

SALADS

Baby Heirloom Tomato & Mozzarella
Basil, E.V.O.O., aged balsamic

Steakhouse Chop Salad
*Aged Tillamook cheddar, hearts of palm, bacon,
cucumber, tomato, red onion, house vinaigrette*

SEAFOOD • SHELLFISH

Blackboard Fresh Fish*
Lemon crystal citrus sauce or soy vinaigrette

Salmon, Faroe Island
Chilean Sea Bass, Chile
Black Grouper, Florida
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.

Sample Menu

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



STEAKS • CHOPS*

TRADITIONAL

Filet Mignon 8oz/12oz

Petite Filet Mignon 6oz

Heavy Cut Lamb Chops 14oz
Three, double-cut from the rack

Ribeye 18oz, *Prime at its Best*

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

Bone-In New York Strip 18oz

Longbone Ribeye 34oz

| | |
|---------|---|
| Sauces | Béarnaise Sauce • Cognac Peppercorn Bordelaise • Horseradish Cream • 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 Creamed Spinach

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*