



RAW BAR

Oysters on the Half Shell
Daily selections

Colossal Lump Crab Cocktail
Spicy mustard & cocktail sauce

Jumbo Shrimp Cocktail
*Served with zesty cocktail sauce
& fresh shaved horseradish*

Cold Maine Lobster Cocktail
Cocktail sauce & basil aioli

Chilled Shellfish Platter

Dr. Jekyll (serves 2 to 4)

Mr. Hyde (serves 4 to 8)

Stone Crab Claws *(per 2 claws)*
Available October through May

APPETIZERS

Lobster Bisque
Classic Baked Onion Soup

Escargot
Port wine reduction, garlic butter and toast points

Oysters Rockefeller
*Canadian Cove oysters with spinach
& melted provolone*

Jumbo Lump Crab Cake
Red pepper aioli, grainy mustard sauce

Blackened Fresh Jumbo Scallops
With blue cheese, walnuts, sweet onion dressing

Appetizer Platter
*Blackened scallops, crab cakes,
& shrimp cocktail*

SALADS

Hyde Park Wedge
*Iceberg lettuce, blue cheese dressing,
bacon & candied pecans*

Hearts of Romaine Caesar Salad
*Shaved Parmesan Reggiano,
anchovies upon request*

Beefsteak Tomato & Onion
*Choice of blue cheese or hard smoked
mozzarella & seasonal onion*

Spinach Salad
*Spinach, hearts of palm, mushrooms,
chilled sweet-n-sour dressing*

Greek Salad
*Chopped Romaine, black & green olives, purple
onion, feta, tomatoes, garlic, red wine vinaigrette*

Steakhouse Chop Salad
*Julienne fresh greens, aged Tillamook cheddar,
hearts of palm, bacon, English cucumber,
tomato & red onion tossed in our house vinaigrette*

BAR FOOD

(Sandwiches Served with Fresh Cut Boardwalk Fries)

Kobe Beef Cheeseburger (9oz)
Bacon Gruyère Kobe Burger (9oz)

Salmon Caesar Salad
Grilled Chicken Caesar Salad

SIDE DISHES

(Serves Two People)

Steamed Asparagus Béarnaise
Creamed Fresh Spinach
Sautéed Spinach & Mushrooms
Sautéed Mushrooms
Sautéed Mushrooms & Onions
Steamed Broccoli *Sauce hollandaise*
Haricots Vert (French green beans)

Boursin Mac and Cheese
Baked Idaho Potato (1 lb.)
Potatoes Gruyère Gratin
Roasted Garlic Whipped Potatoes
Fresh Cut Boardwalk Fries
Hash Brown Potatoes
Caramelized onions & sour cream

*For parties of 8 or more, a 20% gratuity will be automatically added to the guest check. Gift certificates are available.
There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products.*

Those guests with known food allergies should alert their server prior to ordering



PRIME STEAKS & CHOPS

TRADITIONAL

Grilled Pork Chops (16oz)

Petite Twin Filets (7oz)

Filet Mignon center cut (8oz)
Extra heavy cut add (12oz)

New York Strip Steak (14oz)
Extra heavy cut add (18oz)

Grilled Veal Chop (12oz)


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

Bone-In Ribeye (24oz) heavily marbled

Kansas City Bone-In Strip (20oz)

Porterhouse (24oz)

Bone-In Filet Mignon
14-16 ounces
Availability Limited

 Prime Rib Dinner Available on Sundays
Prime Rib, creamy horseradish sauce; choice of salad,
one side dish and house dessert 12oz cut

CELEBRITY

Steak Woody (8oz)
Petite cuts of tenderloin wrapped
in bacon, melted blue cheese
& bordelaise sauce

Steak Rahal (8oz)
Bacon wrapped petite cuts of tenderloin,
charbroiled with a sweet Dijon hollandaise sauce

Steak Griffin (8oz)
Filet mignon, garlic, cracked black pepper,
roasted shallot Cabernet butter

Steak Tressel (14oz)
New York Strip, roasted cloves
of garlic, mushrooms & garlic butter

Steak Herbstreit (14oz)
Blackened New York Strip topped with a
tomato-mushroom Cajun cream sauce

Steak Au Nicklaus (14oz)
Skillet-seared New York Strip, fresh peppercorns
& Cognac bordelaise sauce (Spicy)

Steak Kosar (8oz)
A filet mignon over bordelaise crowned with
lobster & bearnaise; asparagus and mushroom caps
Extra heavy cut, 12oz add

HYDE PARK SPECIALTIES

Today's Fresh Fish Selection
Flown in daily from all coasts

Jumbo Shrimp & Scallop Sauté
Herbs, garlic, lemon, white wine
butter sauce over grilled asparagus

DEEP COLD WATER LOBSTER TAILS
Butter poached & baked; served with vegetable garnish
Cold Water Lobster Tail (9-10oz)
Cold Water Lobster Tail (16-32oz)
Seasonal, Limited Supply, Sizes Vary

Atlantic Salmon
Horseradish crusted; spinach
& Creole mustard sauce

Blue Fin Heavy Crab Cakes
Red pepper aioli, grainy mustard
sauce, vegetable garnish

Surf & Turf
8oz filet and 5oz cold water lobster tail
with drawn butter

Lemon Caper Chicken
Chicken medallions, shiitake
mushrooms & lemon-caper sauce

SURF & TURF COMBINATIONS

Combine with Any Entree

Cold Water Lobster Tail, (5oz)
Cold Water Lobster Tail, (9-10oz)

Skewered Sautéed Colossal Shrimp (3)
Crabmeat & Béarnaise

Entrees Include a Hyde Park Mixed Green Salad

RARE- Red, very cool center . Medium RARE- Red, warm center . MEDIUM- Pink center
MEDIUM WELL- Slightly pink center . WELL- Cooked throughout, no pink