



S T E A K H O U S E

APPETIZERS

- MAINE LOBSTER BISQUE 22
brandy, tarragon, crème fraîche
- CLASSIC ONION SOUP 17
gruyère, crouton, au jus
- RHODE ISLAND CALAMARI 21
basil aioli, arrabiata
- 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
- 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
roasted mushrooms, edamame, doshi soy broth
- TWIN MAINE LOBSTER TAILS 69
two 6oz tails, butter poached, charred lemon, broccolini
- ROASTED LAMB CHOPS* 76
rosemary potato fondant, creamed spinach, currant jus

SIDES

- POTATO GRATIN 17
gruyère
- POTATO GNOCCHI 17
au poivre sauce
- FOREST MUSHROOMS 17
shaved goat cheese, truffle cream
- 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 23
aged balsamic, arugula pesto, spiced almonds
- BABY ICEBERG SALAD 21
applewood smoked bacon, pickled red onion, tomatoes, buttermilk blue, green goddess dressing
- CAESAR SALAD 20
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

1200°

From our select midwestern ranchers

SIGNATURE STEAKS

- FILET MIGNON*
6oz 58
8oz 68
12oz 86
Lexington, Nebraska
- NY STRIP* 16oz 73
Greeley, Colorado
- RIB EYE* 16oz 79
Aberdeen, South Dakota
- COWBOY* 24oz 139
Lexington, Nebraska
- CITRUS BRINE PORK CHOP* 14oz 48
Sioux City, Iowa

SLICED FOR TWO

- DOUBLE PORTHERHOUSE* 32oz 159
Omaha, Nebraska
- TOMAHAWK* 32oz 179
roasted chili rub
Grand Island, Nebraska

WAGYU

- DOMESTIC NEW YORK STRIP 6oz 87
Snake River Farms Boise, Idaho
- JAPANESE A5 NEW YORK STRIP 6oz 225
Kansai Region, Japan

TOMAHAWK FEAST

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

SERVES 10-12

CARVED TABLE SIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE

INQUIRE WITH YOUR SERVER

CHILLED SEAFOOD

- 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

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses