

## Starters

### COLD

- HOUSEMADE BURRATA WITH PROSCIUTTO | 15
- BEEF CARPACCIO\* | 19
- AHI TUNA POKE\* | 19

### HOT

- FRENCH ONION SOUP | 15
- MAPLE GLAZED SLAB-CUT BACON | 19
- CRAB CAKES | 21
- SWEET CHILE CALAMARI | 18

## On Ice

- SHRIMP COCKTAIL | 22
- CHILLED SEAFOOD TOWER\* | 76
  - colossal cold water king crab,
  - ahi tuna poke, shrimp cocktail,
  - north atlantic lobster tails

## Salads

- SEASONAL SALAD | 13
  - candied walnuts, dried cranberries, tomatoes, onions,
  - herbed crostini, lemon vinaigrette
- WEDGE SALAD | 13
  - seasoned bacon, tomatoes, crumbled gorgonzola,
  - onions, danish blue cheese dressing
- CAESAR SALAD | 13
  - hearts of romaine, parmesan, fried capers, crisp
  - prosciutto chip



## Signature Steaks

Served with a choice of our signature butters: béarnaise, smoked chile, herbed horseradish

### Classic Cuts

- FILET MIGNON\*
  - 8 OZ. 48 OR 12 OZ. 55
- BONE-IN FILET MIGNON\*
  - 14 OZ. 65
- CERTIFIED ANGUS BEEF RIBEYE\*
  - 14 OZ. 53

### Specialty Cuts

- PRIME BONE-IN RIBEYE\*
  - 20 OZ. 60
- PRIME DRY-AGED RIBEYE\*
  - 16 OZ. 66
- PRIME NEW YORK STRIP\*
  - 14 OZ. 57
- PRIME TOMAHAWK\*
  - 35 OZ. 90

### Over The Top

- DIABLO SHRIMP | 14
  - baked with a spicy barbecue butter sauce
- JUMBO LUMP CRABMEAT | 13
  - oscar style with béarnaise sauce
- TRUFFLE-POACHED LOBSTER\* | 18
  - with béarnaise sauce and caviar

## Beyond Steak

- DOUBLE BREAST OF CHICKEN | 39
  - all-natural, roasted, white wine, mushroom, leek and thyme sauce
- DOUBLE-THICK PORK RIB CHOP\* | 42
  - julienne of apples and jicama, apple cider and creole-mustard glaze
- BARBECUE SCOTTISH SALMON FILLET\* | 46
  - beech mushrooms, barbecue glaze
- MISO GLAZED CHILEAN SEA BASS\* | 48
  - sautéed with sesame-orange spinach and arugula, pickled red onion
- COLOSSAL COLD WATER KING CRAB LEGS | 86
  - with crab nectar
- SEASONAL FEATURED LOBSTER TAIL | 58
  - with drawn butter

## Sides

- POTATOES
  - FLEMING'S POTATOES | 13
  - BAKED POTATO PLAIN OR LOADED | 12
  - YUKON GOLD MASHED POTATOES | 12
- VEGETABLES
  - SAUTÉED MUSHROOMS | 13
  - CREAMED SPINACH | 12
  - SIGNATURE ONION RINGS | 11
  - CRISPY BRUSSELS SPROUTS & BACON | 13
  - GRILLED HIGH COUNTRY ASPARAGUS | 14
- PASTA
  - CHIPOTLE CHEDDAR MACARONI & CHEESE | 13

We offer Acqua Panna Natural Spring Water & San Pellegrino Natural Sparkling Water

Before placing your order, please inform your Server if anyone in your party has a food allergy

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions: these items may contain raw or undercooked ingredients