

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
- Sesame Crusted Seared Ahi Tuna*
Wasabi, pickled ginger
- Jumbo Shrimp Cocktail
Cocktail sauce & fresh shaved horseradish
- 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

- Dry Aged Hamburger* (9oz)
With cheese add 1
House Made Fries or Onion Straws add
- Bacon Gruyère Dry Aged Burger* (9oz)
House Made Fries or Onion Straws add
- Grilled Fresh Salmon Caesar
Anchovies upon request
- Chicken Parmesan
Pan-sauteed, provolone, mozzarella, red sauce

- Steamed Fresh Asparagus Béarnaise
- Fresh Creamed Spinach
- Sautéed Fresh Spinach & Mushrooms
- Creamed Corn Pancetta
- Sautéed Mushrooms
- Steamed Broccoli *Sauce hollandaise*
- Roasted Brussels Sprouts *Hazelnuts, brown butter*
- Lobster Mashed Potatoes

APPETIZERS

- Classic Baked Onion Soup
- Lobster Bisque
- Crispy Calamari
Thai sweet hot chili sauce, carrots, scallions, cashews
- Blackened Fresh Jumbo Scallops
Blue cheese, walnuts, sweet onion dressing
- Jumbo Lump Crab Cake
Red pepper aioli, grainy 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

BAR FAVORITES

- Jumbo Lump Crab Cakes
Red pepper aioli, spicy mustard sauce
- BBQ Pork Shank (16oz)
Slow-roasted, BBQ glazed, onion straws
- Chicken Milanese
Crispy romano-crust chicken, white wine lemon caper sauce

SIDES

- Lobster Mac & Cheese
- Sauteed Spinach & Garlic
- Sauteed Asparagus *Olive oil, parmesan*
- One Pound Baked Idaho Potato
- Potatoes Gruyère Gratin
- Roasted Garlic Whipped Potatoes
- Fresh Cut Boardwalk Fries

EARLY AUTUMN NIGHTS, *Every Night Opening 'till 6:00pm (Sunday All Night)*
TWO COURSE MENU 19.95 and 25.95

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STEAKS • CHOPS*

TRADITIONAL

Filet Mignon 10oz/12oz

Petite Filet Mignon 7oz

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, *Heavily marbled; Prime at its Best*

Kansas City Bone-In Strip 18oz

Porterhouse 22oz *Filet & strip in one*

Bone-In Filet Mignon 14oz-16oz

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

50-DAY: *Intense beef flavor*
Bone-In Ribeye 26oz, *heavily marbled*

SPECIALTY

Steak Dijon 7oz
Bacon wrapped petite cuts of tenderloin, charbroiled with a sweet Dijon hollandaise sauce

Steak Cabernet 7oz/10oz
Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet butter

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 7oz/10oz
A filet mignon over bordelaise crowned with lobster & béarnaise; asparagus and mushroom caps

100% JAPANESE WAGYU MIYZACKI KAGOSHIMA REGION

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

AUSTRALIAN WAGYU GREG NORMAN RANCH

Filet Mignon 8oz

Bone-In New York Strip 18oz

Longbone Ribeye 34oz

~ *Not Available At All Locations* ~

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| Sauces | Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream |
| Add Ons | Blue Cheese Crusted/Bordelaise Style • Lump Crab & Bearnaise • Lobster Tail 5oz • 9-10oz |

SEAFOOD • SHELLFISH

TODAY'S BLACKBOARD FRESH FISH*

Up to Seven Items are Flown In Daily from All Coasts

Seared Fresh Fish Mkt.
Choice of Lemon Crystal Citrus Sauce, or Sweet Chili Soy Glaze

Surf & Turf*
7oz filet and 5oz cold water lobster tail

Colossal Shrimp & Scallop Sauté
Herb garlic lemon butter sauce, grilled asparagus

Lobster Tail
Butter poached & baked

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