

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

- Beefsteak Tomato & Sweet Onion
*Blue cheese or hard smoked
mozzarella, choice of dressing*
- 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-crusted 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
- Hash Brown Potatoes *Caramelized onions & sour cream*

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

Sample Menu

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



STEAKS • CHOPS*

TRADITIONAL

Filet Mignon 7oz/10oz/12oz

Twin Filet Mignon 3oz each

Heavy Cut Lamb Chops* 12oz

Three, double-cut from the rack

Ribeye 16oz, 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 Au Bleu 7oz

Petite cuts of tenderloin wrapped in bacon, melted blue cheese & bordelaise sauce

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 & bearnaise; asparagus and mushroom caps

WAGYU “KOBE-STYLE” BEEF

Filet Mignon 8oz

Bone-In New York Strip 18oz

Long Bone Ribeye 34oz

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

Sea & Shore 44.9

SALAD

Select Any Signature Salad

ENTREE

7oz Filet Mignon* with choice of

Colossal Sea Scallops, lemon citrus sauce,

Jumbo Lump Crab Cakes, spicy mustard sauce, or

Scampi-Style Jumbo Shrimp

DESSERTS

House Dessert

Please no substitutions.

*Available for a limited time at select locations

SEAFOOD • SHELLFISH

Today's Blackboard Fresh Fish*

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