



Appetizers

SHRIMP COCKTAIL 25 GF, DF

cocktail sauce | lemon aioli

BAKED BRIE DIP 21

honey | candied walnuts | dates | grilled toast points

OYSTERS ON THE HALF SHELL BY THE DOZEN OR 1/2 DOZEN • MKT GF, DF

cocktail sauce | lemon aioli | mignonette

MEAT & CHEESE BOARD 25

selection will vary

WONTON WAGYU TACOS 21 DF

roasted Fresno chile | kimchi slaw | chili-lime aioli

CRAB CAKE 18 DF

remoulade | balsamic reduction

FIRECRACKER CHICKEN 15 GF, DF

applewood bacon | jalapeño | chipotle aioli

BLACKENED AHI TUNA 19 DF

ginger vinaigrette | wonton

LOBSTER TEMPURA 25 DF

truffle aioli

OYSTERS YOUR WAY 26

select one style

Rockefeller | fried w/ remoulade | grilled w/ tarragon butter

Soup & Salad

LOBSTER BISQUE 14

PRIME CHILI 12

prime rib-eye | cheddar

STEAKHOUSE CHOP 13

bacon | tomato | blue cheese crumbles | croutons
egg | balsamic glaze | ranch

CAPRESE 14 GF

heirloom tomato | buffalo mozzarella | cucumber
basil | balsamic glaze

CAESAR 12

house dressing | romaine
Parmesan tuile | croutons

SALAD NINETEEN 12

spring greens | chive | cheddar | cucumber
tomato | croutons | honey Dijon

ADD-ON

Chicken 15

Shrimp 17

Salmon 18

Filet 24

Chilled Seafood Tower GF

Selection may vary by season, ask your server for details.

MEDIUM • MKT

serves 2–3

LARGE • MKT

serves 4–6

20% gratuity added for parties of 8 or more.

Food Allergy Warning | Our food may contain nut products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Steaks

Served á la carte

PRIME STEAK

- 8 OZ FILET MIGNON 55 GF
- 12 OZ FILET MIGNON 70 GF
- 16 OZ N.Y. STRIP 70 GF
- 18 OZ RIB-EYE 63 GF

BEYOND PRIME STEAK

Ask server for availability

- 32 OZ WAGYU BONE-IN RIB-EYE FOR TWO 150 GF
- A5 WAGYU FILET • MKT GF
- A5 WAGYU N.Y. STRIP • MKT GF
- A5 WAGYU RIB-EYE • MKT GF

STEAKHOUSE TEMPERATURES

- BLACK AND BLUE
Cold red center
 - PITTSBURGH
Cold red center, charred outside
 - RARE
Cold red center
 - MEDIUM RARE
Warm red center
 - MEDIUM
Light red center, warm throughout
 - MEDIUM WELL
Light pink center, warm throughout
 - WELL
Thoroughly cooked no pink
- We do not guarantee steak temperatures of Medium Well and above.

Land + Sea

- 8 OZ FILET MIGNON & LOBSTER TAIL • MKT GF
- LOBSTER TAIL • MKT GF
- 8 OZ FILET MIGNON & KING CRAB LEGS • MKT GF
- KING CRAB LEGS • MKT GF

Chef Selections

Served à la carte

- BLACKENED SEA BASS 45 GF
zucchini purée | cucumber & tomato salad
- KING SALMON 42
chorizo crumble | grit cake | mole verde
- SWEET TEA FRIED CHICKEN 39
saffron honey mustard
- CACIO E PEPE & PRAWNS 36
bucatini | pecorino Romano | cracked black pepper
- WAGYU SHORT RIBS 55 GF
espagnole | foie gras | asparagus
- SMOKED SAKURA PORK CHOP 40 GF
pan sauce

ADDITIONS

- BÉARNAISE • AU POIVRE • BRANDY-PEPPERCORN SAUCE
- WHISKEY MUSHROOM CREAM SAUCE
- BOURBON DEMI-GLACE • CRAB CAKE OSCAR 18

Accompaniments

- ROASTED GARLIC MASHED POTATOES 6
- BAKED POTATO 5 GF
butter | sour cream | cheddar | bacon
- HOUSE CUT FRIES 5 GF, DF
- MAC AND CHEESE 8
buttered bread crumbs
- LOBSTER MAC AND CHEESE 22
buttered bread crumbs

- SAUTÉED GREEN BEANS 9 GF
- GARLIC BUTTER
- BRUSSELS SPROUTS 10 GF
shaved Parmesan
- GRILLED ASPARAGUS 9 GF
- SAUTÉED MUSHROOMS 9 GF
- SAUTÉED ONIONS 8 GF

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