

we proudly offer angus reserve and usda prime meats, our handcut steaks are chosen from the top 2% of western grain-fed beef in america - selected for rich and even marbling. all of our beef is sourced from a network of small family farms, and aged a minimum of 21 days.

## 5ive steaks & staples

add a small wedge salad, caesar salad, or cup of daily soup  
3

### steak frites\*

8oz. wagyu sirloin, house frites, cabernet demi-glace  
32

### garlic-herb butter grilled prime filet mignon

8oz. potato gratin, asparagus, cabernet demi-glace  
36

### 28-day dry-aged new york strip

12oz, 5ive mac and cheese, cabernet demi-glace  
45

### sous vide airline chicken breast

tri-color gnocchi, butternut squash, cranberries, spinach, madeira wine jus  
19

### 5ive hour braised short rib

marble potatoes, baby carrots, beer- braised cipollini onions, cabernet demi-glace  
31

### blackened tiger shrimp

himalayan rice, andouille, smoked chicken, cajun pepper sauce  
21

### roasted beet ravioli

ricotta salata, goat cheese, brown butter, basil crème  
17



## steakhouse salad & soups

### baby wedge salad

baby iceberg, beefsteak tomato, applewood bacon, smoked blue cheese crumbles, buttermilk ranch  
10

### urban garden salad

locally sourced artisan chopped lettuces, heirloom baby tomatoes, shaved carrots, crisp lotus root, pinenuts, cucumbers, beets, ricotta salata, bermuda onion, citron vinaigrette  
11

### caesar salad

romaine, reggiano cheese two ways, semolina crouton, traditional garlic dressing  
11

### cobb salad

romaine-iceberg lettuce blend, smoked blue cheese, hard-cooked egg, avocado, bermuda onion, applewood bacon, smoked chicken, baby heirloom tomato, red wine vinaigrette  
16

### our salads may be finished with your choice of:

herb grilled chicken breast	6
skuna bay salmon filet	7
prime beef tenderloin tips	10
tiger shrimp (3)	10

### 5ive onion soup

seasonal onion variety, broiled gruyère crouton  
7

### daily soup inspiration

inquire with your server  
5

## steakhouse sandwiches

complimented with "epic" chips

add a wedge salad, caesar salad, or cup of the daily soup  
3

substitute fresh seasonal fruit or house frites in place of chips  
1.5

### steak b.l.t

dry rubbed grilled sirloin steak, applewood smoked bacon, romaine, beef steak tomato, horseradish crème, ciabatta  
14

### 5ive signature steakhouse burger

½ pound prime beef, iceberg, beer-braised cipollini onions, pork belly "bacon", 5ive bourbon steak sauce, aged cheddar, local hamtramck potato roll  
14

### smoked pastrami sandwich

house smoked pastrami, steakhouse slaw, whole grain beer mustard, gruyère cheese ciabatta bread  
14

### smoked chicken club

nueske smoked chicken, applewood bacon, muenster cheese, iceberg, tomato, avocado, chipotle-lime aioli, toasted sourdough  
13

### lake superior perch "po' boy"

crispy michigan perch, steakhouse slaw, rémoulade sauce, ciabatta  
13

### lobster salad roll

butter poached lobster, citrus aioli, chive, griddled brioche bun  
14

### 1200-degree chicken

herb grilled chicken breast, burrata, tomato, arugula, pesto, balsamic, local hamtramck potato roll  
13

### tri-county grilled cheese

gruyère, muenster cheese, reggiano cheese crust, tomato basil bisque  
11

## corey pitts – executive chef – 5ive steakhouse

many items can be prepared gluten-free upon request; please notify your server of your dietary restrictions and preferences. all items are freshly prepared – cooking times may vary

\*notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **Split plate charge: \$5.00, for parties of six or more, a 22% gratuity will be added to the check.**