



**tuesday night wine and prime**  
 5:00pm-9:00pm  
 \$18 – 10oz/\$20.00—12oz  
 salad, entrée, starch and vegetable  
 half-price house wines by the glass and bottle

## small plates and shared tastes

<b>blistered shisito peppers</b> – lemon mosta oil, ricotta salata	9
<b>prosciutto &amp; melon</b> – compressed cantaloupe, aged parma ham	9
<b>crab cake</b> – carrot – cumin purée, tomatillo salsa, watercress, peruvian sweet peppers	12
<b>grilled artichoke dip</b> – baby spinach, boursin cheese, grilled artichoke hearts, griddled flatbread	13
<b>calamari fritti</b> – flash fried, gremolata, lemon – caper aioli	13
<b>prime beef tenderloin tips</b> – smoked blue cheese, forest mushrooms, beer-braised cipollini onions, cognac-peppercorn crème, flatbread	15
<b>tiger shrimp cocktail</b> – poached tiger shrimp, traditional cocktail sauce	15
<b>cellar board</b> – seasonal inspiration of cured meats, artisanal cheeses, wildflower honeycomb, strawberry modena chutney, dried fruit, warm flatbread	15

## soup & salad

<b>5ive onion</b> – caramelized bermuda onion, vidalia onion, shallot, scallion, garlic, madeira wine broth, crostini, gruyère cheese gratin	7
<b>lobster bisque</b> – sherry, cognac, cream, micro cilantro	7
<b>baby wedge</b> – petite iceberg, bacon, beefsteak tomato, smoked blue cheese, buttermilk ranch dressing	7
<b>caesar</b> – baby romaine, reggiano cheese two ways, traditional garlic dressing, semolina crouton	7
<b>urban garden salad</b> – locally sourced artisan chopped lettuces, heirloom baby tomatoes, shaved carrots, crisp lotus root, pine nuts, cucumbers, beets, ricotta salata, bermuda onion, citron vinaigrette	8

all of our salads may be finished with your choice of our house made dressings:  
 red wine vinaigrette, smoked blue cheese dressing, buttermilk ranch, citron vinaigrette

## 1400° broiled premium steaks

all premium steaks finished with garlic herb butter and presented with your choice of detroit zip sauce, béarnaise or cabernet demi-glace

<b>wagyu snake river farms coulotte steak</b> – 8oz.	35
<b>angus reserve kansas city strip</b> – 14 oz	36
<b>all natural prime ribeye</b> – 14 oz.	38
<b>prime beef filet mignon</b> – 8	39
<b>angus reserve 28 day dry aged new york strip</b> – 12 oz.	45

we proudly offer angus reserve, usda prime, snake river farms wagyu, and veal. our hand cut 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.

**toppings:** lump crab oscar **12** | tiger shrimp (3) **12** | butter poached scallops (2) **15**  
**crusts:** au poivre **3** | smoked blue cheese crust **3** | foie gras – mushroom **5**

## staples and seafood

<b>5ive-hour braised short rib</b> – marble potatoes, broccolini, cabernet demi-glace	36
<b>butter poached diver scallops</b> – braised pork belly, baby spinach, sweet corn purée, sweet potato crisp	34
<b>bronzed skuna bay salmon</b> – grilled artichoke polenta, broccolini, fried capers, lemon butter	28
<b>blackened tiger shrimp</b> - himalayan rice, andouille, smoked chicken, cajun pepper sauce	28
<b>lake superior perch</b> – cous cous risotto, pesto, sundried tomato, marinated olives, micro salad	26
<b>sous vide airline chicken breast</b> – potato gnocchi, butternut squash, cranberries, spinach, madeira wine jus	25
<b>roasted beet ravioli</b> – ricotta salata cheese, goat cheese, basil crème, brown butter	22

### 5ive sharable sides 8 each

<p><b>potatoes</b></p> <p>potato gratin house frites buttermilk mashed potato roasted marble potatoes</p>	<p><b>signature</b></p> <p><b>5ive mac n' cheese</b></p> <p>campanelle pasta, bacon, smoked gouda, mascarpone, gruyère, muenster cheese, parmesan-brioche crust</p> <p><b>panko crusted onion rings</b></p> <p>chipotle lime aioli</p>	<p><b>vegetables</b></p> <p>roasted asparagus forest mushrooms fried brussel sprouts creamed spinach</p>
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## corey pitts – executive chef – 5ive steakhouse

all items are prepared fresh to order. for parties of six or more a 22% gratuity will be added to the check. split plate charge: \$5.00. certain menu items can be prepared **gluten free**; please notify your server of your dietary restrictions and preferences. \*notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a chance of a food-borne illness.