

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

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

Chicken Parmesan
Pan-sauteed, provolone, mozzarella, red sauce

Chicken Milanese
*Crispy romano-crust chicken,
white wine lemon caper sauce*

SIDES

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

EARLY NIGHTS, Nightly Until 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*

Porterhouse 22oz *Filet & strip in one*

Bone-In Filet Mignon 14oz-16oz

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

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*

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 ~

Sauces	Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream
Add Ons	Blue Cheese Crusted/Bordelaise Style • Lump Crab & Bearnaise • Lobster Tail 8oz

SEAFOOD • SHELLFISH

TODAY'S BLACKBOARD FRESH FISH*

Up to Five 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 lobster tail

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

Lobster Tail 14oz to 16oz
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