

Sample Menu

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



RAW BAR

Oysters on the Half Shell*

Daily selections

Colossal Lump Crab Cocktail

Spicy mustard & cocktail sauce

Cold Maine Lobster Cocktail

Spicy mustard & cocktail sauce

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

*Iceberg lettuce, blue cheese dressing,
bacon & candied pecans*

Hearts of Romaine Caesar Salad

*Shaved Parmesan Reggiano,
anchovies upon request*

APPETIZERS

Classic Baked Onion Soup

Lobster Bisque

Crispy Calamari with Chilies

Tossed in a Thai sweet hot chili sauce

Blackened Fresh Jumbo Scallops

*Sweet onion dressing, with walnuts and
crumbled blue cheese*

Sesame Crusted Seared Ahi Tuna*

Pan-seared; with wasabi and pickled ginger

Jumbo Lump Crab Cakes

Red pepper aioli, grainy mustard sauce

SALADS

Beefsteak Tomato & Onion

*Choice of blue cheese or hard smoked
mozzarella & seasonal sweet onion*

Steakhouse Chop Salad

*Julienne fresh greens, aged Tillamook cheddar,
hearts of palm, bacon, English cucumber, tomato & red
onion tossed in our house vinaigrette*

LOCAL FAVORITES

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

*Hearts of romaine, parmesan reggiano, seasoned
croutons, Caesar dressing, anchovies upon request*

Twin Filet Mignon* 3.5oz each

Bearnaise sauce, crispy onion straws

French Dip*, 8oz

Sliced prime rib, French roll, horseradish sauce

House Made Fries or Onion Straws add

Jumbo Lump Crab Cakes

Red pepper aioli, spicy mustard sauce, vegetables

BBQ Pork Shank* (16oz)

Slow-roasted, BBQ glazed, onion straws

Chicken Milanese

Crispy romano-crust chicken,

white wine lemon caper sauce

EARLY NIGHTS, Every Night Opening 'till 6:00pm

(Sunday All Night at Locations Open on Sundays) 19.9

Featuring Choice of Soup or Half Hyde Park Wedge •

Choice of Any Local Favorites (Twin Filet Mignon add \$6)

Choice of Any Side Dish

PRIME RIB SUNDAYS 25.95*

Three Course Dinner Featuring:

Roasted Prime Rib 12oz, Salad, Side Dish, House Dessert

**Available at the Akron, OH & Buffalo, NY Locations Only*

SIDES

Steamed Fresh Asparagus Béarnaise

Fresh Creamed Spinach

Sautéed Fresh Spinach & Mushrooms

Sautéed Mushrooms

Steamed Broccoli *Sauce hollandaise*

One Pound Baked Idaho Potato

Potatoes Gruyère Gratin

Roasted Garlic Whipped Potatoes

Fresh Cut Boardwalk Fries

Hash Brown Potatoes *Caramelized onions & sour cream*

Sample Menu

For parties of 8 or more, a 20% gratuity will be automatically added to the guest check. Gift certificates are available.

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

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STEAKS • CHOPS

TRADITIONAL

Filet Mignon* 7oz/10oz/12oz

Heavy Cut Lamb Chops* 12oz

Three, double-cut from the rack

Roasted Prime Rib,* 8/12/18oz

Served with au jus

Available Friday through Sunday

at Akron, OH & Buffalo, NY Locations Only

Ribeye* 16oz, Prime at its Best

New York Strip Steak* 14oz/18oz

Bone-In Ribeye* 22oz, Prime at its Best

Kansas City Bone-In Strip* 18oz

Porterhouse* 22oz

Bone-In Filet Mignon*

14-16 ounces, availability Limited

Long Bone Ribeye* 34oz

Darling Downs, Australia

"Kobe Style" Wagyu Beef

Available at Pittsburgh, PA & Downtown Columbus, OH

Locations Only

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 & béarnaise; asparagus and mushroom caps

Sauces

Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream

Add Ons

Lump Crab & Bearnaise • Lobster Tail 5oz • 9-10oz

Sea & Shore 44.9

~ 3-COURSE DINNER ~

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

Served with Steamed Broccolini Garnish

DESSERTS

House Dessert

Please no substitutions. Available for a limited time.

SEAFOOD • SHELLFISH

Today's Blackboard Fresh Fish*

Lemon Crystal Citrus Sauce or Sweet Chili Soy Glaze

Alaskan King Crab Legs 1 1/2 Lbs.

Split and served with drawn butter

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 and baked

RARE- Red, very cool center . Medium RARE- Red, warm center

MEDIUM- Pink center . MEDIUM WELL- Slightly pink center

WELL- Cooked throughout, no pink