



## RAW BAR

**Oysters on the Half Shell\***  
*Daily selections*

**Colossal Lump Crab Cocktail**  
*Spicy mustard & cocktail sauce*

**Classic Caviar\***  
*Some of the world's most renowned caviar; perfectly chilled*

**Cold Maine Lobster Cocktail**  
*Cocktail sauce & basil aioli*

**Jumbo Shrimp Cocktail**  
*Served with zesty cocktail sauce & fresh shaved horseradish*

**Chilled Shellfish Platter\***

*Dr. Jekyll (serves 2 to 4)*

*Mr. Hyde (serves 4 to 8)*

**Stone Crab Claws (per 2 claws)**  
*Available October through May*

## APPETIZERS

**Classic Baked Onion Soup**  
**Lobster Bisque**

**Cheese Plate**  
*An assortment of imported and domestic cheeses, fresh fruit*

**Crispy Calamari with Chilies**  
*Tossed in a Thai sweet hot chili sauce*

**Beef Carpaccio\***  
*Mixed greens, horseradish dressing, capers, shallots, olive oil, Parmesan Reggiano cheese*

**Blackened Fresh Jumbo Scallops**  
*Sweet onion dressing, with walnuts and crumbled blue cheese*

**Sashimi Tuna\***  
*Pan-seared with wasabi oil, sriracha sauce*

**Jumbo Lump Crab Cake**  
*Red pepper aioli, grainy mustard sauce*

**Appetizer Platter**  
*Blackened scallops, crab cake & crispy calamari*

## SALADS

**Hyde Park Wedge**  
*Iceberg lettuce, blue cheese dressing, bacon & candied pecans*

**Hearts of Romaine Caesar Salad**  
*Shaved Parmesan Reggiano, anchovies upon request*

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

**Spinach Salad**  
*Spinach, hearts of palm, mushrooms, chilled sweet-n-sour dressing*

**Greek Salad**  
*Chopped Romaine, black & green olives, purple onion, feta, tomatoes, garlic, red wine vinaigrette*

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

## BAR FOOD

*(Sandwiches Served with Fresh Cut Boardwalk Fries)*

**Kobe Beef Cheeseburger\* (9oz)**

**Bacon Gruyère Kobe Burger \* (9oz)**

**Spicy Shrimp Salad**

**Tenderloin Salad\***

## SIDE DISHES

*(Serves Two People)*

**Steamed Fresh Asparagus Béarnaise**  
**Fresh Creamed Spinach**  
**Sautéed Fresh Spinach & Mushrooms**  
**Sautéed Mushrooms**  
**Sautéed Mushrooms & Onions**  
**Steamed Broccoli** *Sauce hollandaise*  
**Wild Mushroom Sauté**  
**Haricots Vert (French green beans)**

**One Pound Baked Idaho Potato**  
**Potatoes Gruyère Gratin**  
**Roasted Garlic Whipped Potatoes**  
**Fresh Cut Boardwalk Fries**  
**Colossal Beer-Battered Onion Rings**  
**Hash Brown Potatoes**  
*Caramelized onions & sour cream*  
**Boursin Mac and Cheese**

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.



## PRIME STEAKS & CHOPS

### TRADITIONAL

Twin Filets\* , *two 3.5oz filets*

Petite Filet Mignon\* 7oz

Filet Mignon\* 10oz

Grilled Veal Chop\* 12oz

Heavy Cut Lamb Chops\* 14oz  
*Three, double-cut from the rack*

Ribeye\* 16oz

New York Strip Steak\* 14oz

New York Strip Steak\* 18oz

Bone-In Ribeye\* 22oz, *heavily marbled*

Kansas City Bone-In Strip\* 18oz

Porterhouse\* 22oz

Bone-In Filet Mignon\*  
*14-16 ounces, availability Limited*

American Wagyu "Kobe Style" Beef, Mishima Ranch\*\*

New York Sirloin 8 oz

True Japanese 100% Wagyu Beef from Japan\*\*

New York Sirloin 6 oz

*Prepared Rare & Medium-Rare Only (Limited Availability)\*\**

### 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

*Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet butter*

The Garlic Steak\* 14oz

*New York Strip, roasted cloves of garlic, mushrooms & garlic butter*

Blackened New York Strip Steak\* 14oz

*Topped with a tomato-mushroom Cajun cream sauce*

Steak Au Poivre\* 14oz

*Skillet-seared New York Strip, fresh peppercorns & Cognac bordelaise sauce (Spicy)*

Steak a la Lobster\* 7oz

*A filet mignon over bordelaise crowned with lobster & béarnaise; asparagus and mushroom caps extra heavy cut 10oz*

*~~Prime Rib Dinner Available on Sundays~~*

*Prime Rib, creamy horseradish sauce; choice of salad, one side dish and house dessert 12oz cut*

## SEAFOOD, SHELLFISH & SPECIALTIES

### DAILY BLACKBOARD FRESH FISH\*

*Up to 5 Fish Items are Flown in Fresh Daily From All Four Coasts. Samples Include:*

Ahi Tuna Chop, Hawaii

Swordfish Chop , Atlantic Coast

Halibut, Northern Pacific Coast

Wild Alaskan Salmon, Rivers of Alaska

Baramundi, Australia

Kampachi, New Zealand

Genuine American Red Snapper, Gulf of Mexico

Tasmanian Sea Bass, Tasmania

Chilean Sea Bass, Falkland Islands

Black Grouper, Florida

#### • TANTALIZING TOPPINGS •

Lemon Crystal Citrus Sauce • Mediterranean Salsa •

• Sweet Chili Soy Glaze • Oscar Style •

Colossal Shrimp & Scallop Sauté

*Herbs, garlic, lemon, white wine butter sauce over grilled asparagus*

Cold Water Lobster Tail

*Butter poached and baked, with vegetable garnish*

Surf & Turf\*

*7oz filet and 5oz cold water lobster tail with drawn butter*

Barbecued Pork Shank (16oz)

*Slow-cooked for 14 hours, finished with a barbecue glaze sauce and crispy onion straws*

Lemon Caper Chicken

*Chicken medallions, shiitake mushrooms & lemon-caper sauce*

## SURF & TURF COMBINATIONS

*Combine with Any Entree*

Cold Water Lobster Tail (5oz)

Cold Water Lobster Tail (9-10oz)

Skewered Sautéed Colossal Shrimp (3)

Oscar Style, crabmeat, bearnaise, asparagus

*\*\*Available at our Downtown Cleveland, Downtown Columbus, Beachwood & Pittsburgh locations only.*