APPETIZERS

Oysters on the Half Shell*

Colossal Lump Crab Cocktail
Spicy mustard & cocktail sauce

Chilled Lobster Tail Cocktail
Cucumber lime jalapeño & classic cocktail sauces

Ahi Tuna Tower*
Avocado, wasabi soy lime dressing

Jumbo Shrimp Cocktail
Cocktail sauce

Chilled Shellfish Platter*, serves 2 to 4
Oysters, shrimp, Alaskan Red King crab, lobster

Classic Baked Onion Soup

Lobster Bisque

Crispy Calamari
Thai sweet hot chili sauce, cherry peppers, carrots, scallions, roasted cashews

Jumbo Lump Crab Cake
Red pepper aioli, spicy mustard sauce

SALADS

Hyde Park Wedge
Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle

Caesar Salad
Anchovies upon request

Baby Heirloom Tomato & Mozzarella
Basil pistachio pesto, shallots, aged balsamic

Modern Chop Salad
Crispy pancetta, hard egg, julienned English cucumber, tomato, red onion, celery, house vinaigrette, aged white cheddar

SEAFOOD • SHELLFISH

Blackboard Fresh Fish*
Pan-seared; lemon crystal citrus sauce or soy vinaigrette

Surf & Turf*
6oz filet and twin lobster tails 5oz each

Lobster Tail 16oz to 16oz
Butter poached & baked

Salmon, Faroe Island

Chilean Sea Bass, Chile

Chef’s Feature

BAR FA VORITES

Dry Aged Cheeseburger* 9oz
Fries or Onion Straws

Bacon Gruyère Dry Aged Burger* 9oz
Fries or Onion Straws

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

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

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

**TRADITIONAL**
- Filet Mignon 8oz/12oz
- Petite Filet Mignon 6oz
- Heavy Cut Double Cut Lamb Chops 14oz
- Ribeye 16oz, Heavily marbled
- New York Strip Steak 14oz/18oz
- Bone-In Ribeye 22oz
- Porterhouse 22oz  
  *Filet & strip in one*
- Bone-In Filet Mignon 15oz

**SPECIALTY**
- Steak Cabernet 8oz/12oz  
  *Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet sauce*
- 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 8oz/12oz  
  *A filet mignon over bordelaise crowned with lobster & béarnaise, asparagus, sliced mushroom*

**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*

**100% JAPANESE WAGYU**
**MIYAZAKI KAGOSHIMA REGION**
- Strip Loin 6oz  
  *Sliced; prepared rare to medium-rare*

**AUSTRALIAN WAGYU**
**DARLING DOWNS REGION**
- Filet Mignon 8oz
- Longbone Ribeye 32oz

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**Sauces**
- Béarnaise Sauce
- Cognac Peppercorn Bordelaise
- Horseradish Sauce
- Roasted Shallot Cabernet Sauce

**Add Ons**
- Roasted Cloves of Garlic & Mushrooms
- Blue Cheese Crusted/Bordelaise
- Jumbo Crab, Asparagus, Béarnaise
- Petite Lobster Tail 5oz

**SIDES**
- Fresh Spinach Gratin
- Sautééd Fresh Spinach & Mushrooms
- Creamed Corn Pancetta
- Sautééd Mushrooms
- Roasted Brussels Sprouts  
  *Bacon marmalade*
- Lobster Mashed Potatoes
- Lobster Mac & Cheese
- Sautééd Asparagus  
  *E.V.O.O., parmesan*
- One Pound Baked Idaho Potato
- Potatoes Gruyère Gratin
- Roasted Garlic Whipped Potatoes
- Fresh Cut Boardwalk Fries

**Sample Menu**
*Items & prices are subject to change. Items vary by location.*