

# THIRD X MAIN

## Raw Bar

**ALASKAN KING CRAB LEGS - MARKET PRICE**  
cold or steamed - 1/2 or 1 lb

**GOURMET OYSTERS - MARKET PRICE**  
rotating selection of fresh oysters - half / full dozen

**COLOSSAL TIGER SHRIMP COCKTAIL - 18**  
Gulf of Mexico shrimp / house made cocktail sauce

## Appetizers

**BREAD SERVICE - 9**  
house made ricotta & mascarpone / orange zest / habanero honey

**CAJUN SHRIMP & GRITS - 19**  
4 black tiger shrimp / ham & cheddar grits / mango salsa

**JUMBO LUMP MEAT CRAB CAKE - 20**  
lump crab meat / sautéed sweet corn / lemon caper aoli

**SAUSAGE GOAT CHEESE BRUSCHETTA - 13**

**PAN FRIED PARMESAN GNOCCHI - 14**  
chorizo spinach cream sauce

## Salads

**HOUSE SALAD - 8**  
beefsteak tomato / red onion / shaved carrots / cheddar cheese

**CAESAR SALAD - 11**  
romaine heart / house made caesar dressing / shaved parmesan / croutons

**THIRD & MAIN BLT - 11**  
beefsteak tomato / applewood bacon / house made creamy ranch

**ADD TO ANY SALAD**  
shrimp - 12 / salmon - 12 / grilled chicken - 9

**DRESSINGS**  
carrot ginger / ranch / tuscan / caesar / thousand island  
french / balsamic / blue cheese

## Soups

**CRAB & CORN CHOWDER - 10**  
**ROASTED PORK PAZOLE - 12**

## Steaks

all steaks served with mashed potatoes & garlic orange asparagus

### JAPANESE A5 WAGYU

**ROTATING SELECTION - 150 / 220**

Prefectures we source; Kobe, Hokkaido, Olive, Drunken & Chocolate  
ask your server about current selections

### AUSTRALIAN WAGYU

**6 OZ CARRERA FARMS BMS 9 FILET MIGNON - 62**

**12 OZ CARRERA FARMS BMS 9 RIBEYE - 84**

### AMERICAN WAGYU

**6 OZ WASHUGYU FARMS FILET MIGNON - 59**

**SAKURA FARMS TOMAHAWK - 3.75 OZ**

### IN-HOUSE DRY AGED

**45 DAY DRY AGED BONE-IN RIBEYE - 79**

### USDA PRIME

**8 OZ PRIME FILET MIGNON - 58**

**12 OZ PRIME NY STRIP - 54**

### STEAK FLIGHTS

**TASTE OF JAPAN FLIGHT - 420**

three cuts of the highest quality A5 wagyu beef from Japan

**TASTE OF THE WORLD - 280**

rotating selection of the best wagyu from Japan, Australia & US

**THIRD & MAIN FLIGHT - 175**

three of our favorite cuts

## Steak Toppers

**POMPEI - 12**  
black tiger shrimp / peekaboo crab / garlic lemon butter

**CHERRY DEMI - 6**  
**SAUTEED CREMINI MUSHROOMS - 6**

**TRUFFLE BUTTER - 5**

**DUCK FAT ASIAN PLUM BUTTER - 5**

**WAGYU TALLOW PINK PEPPERCORN AU POIVRE BUTTER - 5**

## Mains

**RACK OF LAMB - 46**  
goat cheese / mashed potatoes / caramelized fennel  
house made demi glace / almond mint pesto

**PASTA FROM HEAVEN - 39**  
Canadian cold water lobster / black tiger shrimp / peekaboo crab  
angel hair pasta / white wine cream sauce

**GRILLED SALMON - 38**  
caramelized cauliflower puree / roasted cauliflower / pickled cauliflower stems

**AMISH GERBER CHICKEN - 32**  
grilled chicken / risotto & spinach / apricot fig cream sauce / pancetta

**HOOSIER DADDY BURGER - 22**  
wagyu & angus blend / aged Wisconsin cheddar / Berkshire bacon  
brown butter caramelized onions

## Sides

**GARLIC ORANGE ASPARAGUS - 8**

**HAM & CHEESE GRITS - 8**

**MANGO CHILI GLAZED GREEN BEANS - 8**

**BUTTERMILK MASHED POTATOES - 7**

**COLLARD GREENS - 8**

**LOBSTER MAC & CHEESE - 17**

## Desserts

**4 LAYER CHOCOLATE CAKE - 9**

**KEY LIME PIE - 12**

**STEAKHOUSE CHEESE CAKE - 9**  
choice of - caramel / chocolate / raspberry

**CREME BRULEE - 12**

**PEANUT BUTTER TORTE - 10**

