

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 - 14

PAN FRIED PARMESAN GNOCCHI - 14
chorizo spinach cream sauce

SEA BISCUIT - 18
smoke salmon / whipped boursin / avocado crema / smoked ikura / green onion / cured egg yolk / mustard seed

HAMACHI CRUDO - 17
nauc cham / mustard seed / yuzo kosho / avocado / sweet drop / salted scallion / pickled onion

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 - 14 / salmon - 12 / grilled chicken - 9

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

Soups

CRAB & CORN CHOWDER - 11

TOMATO BISQUE - 10
basil / grilled cheese crutons

Steaks

all steaks served with mashed potatoes & garlic orange asparagus

JAPANESE A5 WAGYU

ROTATING SELECTION - 150 / 220

Cattle we source; Kobe, Hokkaido, Kagoshima, Olive & Miyazaki
ask your server about current selections

AUSTRALIAN WAGYU

12 OZ CARRARA RIBEYE - 84

10 OZ CARRARA NEW YORK STRIP - 69

6 OZ CARRARA FILET - 62

AMERICAN WAGYU

6 OZ SAKURA FILET MIGNON - 59

SAKURA FARMS TOMAHAWK - 4.00 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 - 55

STEAK FLIGHTS

TASTE OF JAPAN FLIGHT - 420

three cuts of the highest quality A5 wagyu beef from Japan

TASTE OF THE WORLD - 295

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

THIRD & MAIN FLIGHT - 175

three of our favorite cuts

Steak Toppers

7 OZ LOBSTER TAIL - 44
miso lemon shallot compound butter

POMPEI - 14
black tiger shrimp / crab / garlic lemon butter

CHERRY DEMI - 6

SAUTEED CREMINI MUSHROOMS - 7

TRUFFLE BUTTER - 5

DUCK FAT ASIAN PLUM BUTTER - 5

WAGYU TALLOW PINK PEPPERCORN AU POIVRE BUTTER - 5

Mains

RACK OF LAMB - 47
goat cheese / mashed potatoes / caramelized fennel
house made demi glace / almond mint pesto

PASTA FROM HEAVEN - 42
Canadian cold water lobster / black tiger shrimp / 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 / beach mushroom risotto / vodka sauce / pickled kale

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

Sides

GARLIC ORANGE ASPARAGUS - 9

HAM & CHEESE GRITS - 9

MANGO CHILI GLAZED GREEN BEANS - 9

BUTTERMILK MASHED POTATOES - 8

COLLARD GREENS - 9

LOBSTER MAC & CHEESE - 18

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

LEMON RICOTTA DONUTS - 11

FAR NIENTE DOLCE 2 OZ - 18