

## Raw Bar

### ALASKAN KING CRAB LEGS - MARKET PRICE

cold or steamed - 1/2 or 1 lb

### GOURMET OYSTERS - MARKET PRICE

**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

### SAUTÉED MUSSELS - 20

fennel / pencetta / cherry tomatoes / sherry cream sauce / toast points

## 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 KERWEE RIBEYE - 84

### 10 OZ KERWEE NEW YORK STRIP - 69

### 6 OZ KERWEE 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

### SAUTEED CREMINI MUSHROOMS - 7

### CHERRY DEMI - 6

### 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