

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 spread / orange zest / habanero honey

M 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 - 15

PAN FRIED PARMESAN GNOCCHI - 15

spinach & chorizo cream sauce

SEA BISCUIT - 18

smoke salmon / whipped boursin / avocado crema / smoked ikura / mustard seed

HAMACHI CRUDO - 17

nauc cham / mustard seed / avocado / sweetie drop / salted scallion

SAUTÉED MUSSELS - 20

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

Salads

HOUSE SALAD - 9

beefsteak tomato / red onion / shaved carrots / cheddar cheese / cucumber

CAESAR SALAD - 12

romaine heart / house made caesar dressing / shaved parmesan / croutons

THIRD & MAIN BLT - 12

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 / honey mustard

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 - 86

10 OZ KERWEE NEW YORK STRIP - 69

6 OZ KERWEE FILET MIGNON - 66

AMERICAN WAGYU

6 OZ SAKURA FILET MIGNON - 59

SAKURA FARMS TOMAHAWK - 4.00 OZ

IN-HOUSE DRY AGED

M 45 DAY DRY AGED BONE-IN RIBEYE - 79

USDA PRIME

8 OZ PRIME FILET MIGNON - 59

12 OZ PRIME NY STRIP - 56

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 - 180

three of our favorite cuts

Steak Toppers

7 OZ LOBSTER TAIL - 45

miso lemon shallot compound butter

POMPEI - 14

black tiger shrimp / crab / garlic lemon butter

SAUTEED CREMINI MUSHROOMS - 7

CHERRY DEMI - 6

M 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

M PASTA FROM HEAVEN - 43

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 / beech 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

M 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

M CREME BRULEE - 12

PEANUT BUTTER TORTE - 10

LEMON RICOTTA DONUTS - 11

THE COLONEL'S CREAMERY VANILLA ICE CREAM - 5

