

Raw Bar

GOURMET OYSTERS - MARKET PRICE

rotating selection of fresh oysters - half / full dozen

COLOSSAL TIGER SHRIMP COCKTAIL - 18

two colossal tiger shrimp / house made cocktail sauce

BLUE CRAB COCKTAIL - 26

lump crab / dijonaise

Appetizers

BREAD SERVICE - 9

house made ricotta spread / orange zest / habanero honey

LOBSTER BISQUE - 15

lobster cream / lobster meat / sherry foam / old bay sprinkle / chives

CAJUN SHRIMP & GRITS - 19

four shrimp / ham & cheddar grits / mango salsa

JUMBO LUMP MEAT CRAB CAKE - 22

lump crab meat / sweet & spicy corn relish / sweet chili aioli

PAN FRIED PARMESAN GNOCCHI - 15

spinach & chorizo cream sauce

TRIPLE WAGYU BEEF TARTARE - 19

American, Australian, Japanese beef / horseradish cream / Korean pepper maple sauce / soy cured egg yolk

Salads

HOUSE SALAD - 9

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

CAESAR SALAD - 12

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

THIRD & MAIN BLT - 12

beefsteak tomato / applewood bacon / house made creamy ranch

DRESSINGS

carrot ginger / ranch / italian / caesar / blue cheese / balsamic

Steaks

steaks are served a la carte

JAPANESE A5 WAGYU

ROTATING SELECTION - 130 / 200

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

AUSTRALIAN WAGYU

14 OZ PHOENIX RIBEYE - 82

10 OZ PHOENIX NY STRIP - 65

6 OZ PHOENIX FILET MIGNON - 62

AMERICAN WAGYU

6 OZ IMPERIAL FILET MIGNON - 55

SAKURA FARMS TOMAHAWK - 4.00 OZ

IN-HOUSE DRY AGED

45 DAY DRY AGED BONE-IN RIBEYE - 75

USDA PRIME

8 OZ PRIME FILET MIGNON - 59

12 OZ PRIME NY STRIP - 54

STEAK FLIGHTS

all steak flights served with mashed potatoes & garlic orange asparagus

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

Mains

RACK OF LAMB - 49

goat cheese / mashed potatoes / caramelized fennel / house made demi glace / almond mint pesto

PASTA FROM HEAVEN - 43

Canadian cold water lobster / shrimp / crab / spaghetti pasta / white wine cream sauce

GRILLED SALMON - 39

roasted red bell pepper sauce / cranberry honey glazed carrots / pistachios / citrus slaw garnish

AMISH GERBER CHICKEN - 32

grilled chicken / truffle mushroom risotto / vodka sauce / pickled kale

HOOSIER DADDY BURGER - 25

wagyu & angus blend / aged cheddar cheese / Berkshire bacon / brown butter caramelized onions

SOUTH BEACH BLACK & BLUE - 38

4oz prime filet / mixed greens / bacon / bleu cheese crumbles / cherry tomatoes / cucumber / toasted sesame seeds / balsamic glaze / citrus

Sides

GARLIC ORANGE ASPARAGUS - 9

HAM & CHEESE GRITS - 9

MANGO CHILI GLAZED GREEN BEANS - 9

COLLARD GREENS - 9

5 CHEESE MAC - 15

TRUFFLE MUSHROOM RISOTTO - 12

BUTTERMILK MASHED POTATOES - 8

ADD TO BUTTERMILK MASHED POTATOES

garlic - 3 / truffle - 3 / bleu cheese - 4

Steak Toppers

7 OZ LOBSTER TAIL - 45

miso shallot compound butter

TRUFFLE DEMI - 6

SCALLOPS - 18

CREMINI MUSHROOMS - 7

TRUFFLE BUTTER - 5

COWBOY BUTTER - 5

WAGYU TALLOW PINK PEPPERCORN BUTTER - 5

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

house specialty