



MAINS

GF CEDAR PLANK SALMON*

garlic spinach, citrus beurre blanc

JUMBO LUMP CRAB CAKES

sauteed asparagus, old bay remoulade

MAINE LOBSTER TEMPURA

sushi rice, stir-fried vegetables

MISO GLAZED SEA BASS

ginger spinach, scallion

FRESH CATCH

ask server for fresh catch details

GF ROASTED RED BIRD CHICKEN BREAST

crispy confit leg, sauteed spinach, garlic & lemon jus

GF V CHILI ROASTED CAULIFLOWER

corn tortillas, tomatillo salsa, queso fresco, avocado sauce, lime, cilantro

GF DRY AGED BONE-IN DUROC PORK CHOP

18-20 oz, amarena cherry sauce

STEAKS

WAGYU

Proudly partnered with
Rosewood Ranch | Ennis, Texas

NY STRIP*

14 oz American wagyu

TO SHARE

Proudly partnered with
Pat LaFrieda Meats | North Bergen, New Jersey

OUR FAMOUS LOGO TOMAHAWK* 44 oz

PRIME WET AGED

Proudly partnered with
44 Farms | Cameron, Texas

CENTERCUT RIBEYE* 16 oz

BONE-IN COWBOY RIBEYE* 24 oz

PORTERHOUSE* 26 oz

BONE-IN SIRLOIN* 22 oz

Proudly partnered with
WR Farms | Hastings, Nebraska

FILET MIGNON* 10 oz

HANGER STEAK* 10 oz

PRIME DRY AGED

Proudly partnered with
Flannery Beef | San Rafael, California

28 DAY RIBEYE* 24 oz

32 DAY BONE-IN NEW YORK STRIP* 24 oz

32 DAY PORTERHOUSE* 26 oz

ADD TO ANY STEAK

COLD WATER LOBSTER TAIL

GARLIC SHRIMP

3 per order

A LITTLE SOMETHING EXTRA

GF **BORDELAISE**

GF **JUMBO CRAB OSCAR**

GF **REMY VSOP CREAM**

SAUCES

GF **BERNAISE**

GF **HOLLANDAISE**

GF **COWBOY BUTTER**

GF **HORSERADISH CREAM**

GF **CHIMMICHURRI**

SIDES

SKIN ON FRENCH FRIES

dijonaise & ketchup
+ truffle & parmesan

GF SAUTEED SPINACH

parmesan, lemon, garlic

GF WILD MUSHROOMS

rosemary, garlic, cognac

GF SAUTEED ASPARAGUS

truffle hollandaise

GF SUPER CREAMY MASHED POTATOES

+ loaded: bacon, sour cream, scallions, aged cheddar
+ sauteed lobster in garlic butter

PATATAS BRAVAS

crispy pee wee potatoes, smoked paprika & lime aioli

MAC-N-CHEESE

orecchiette, cheddar, breadcrumbs
+ lobster

GF gluten free V vegetarian V vegan

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.



BREAD SERVICE

PULL APART ROLLS

whipped butter, sea salt

STARTERS

GF TUNA TARTARE*

soy, sesame, ginger, chili, crispy furikake chips

GF PRIME BEEF CARPACCIO*

arugula, parmesan, lemon, smoked aioli, crispy shallots

GF CRISPY BRUSSELS & BACON

balsamic, lemon, parmesan

LOBSTER BISQUE

buttery lobster, sherry, cream, chive biscuits

GF OYSTERS' TEXAFELLER

jalapeño, bacon, spinach, hollandaise, breadcrumbs

GF CREOLE SHRIMP

cajun spices, confit shallots, crostini

GF FRENCH ONION SOUP

veal broth, Remy VSOP, gruyere, sourdough croutons

A5 STRIPLOIN JAPANESE WAGYU*

priced per ounce | snow aged, hot rock presentation from Yukimuro Niigata Prefecture, Japan

GF CHILI EDAMAME

garlic, ginger, sambal

RAW BAR

GF JUMBO SHRIMP COCKTAIL

5 per order

GF EAST COAST OYSTERS*

6 per order | mignonette, cocktail sauce, horseradish, lemon

GF HAMACHI CARPACCIO

crispy garlic, jalapeno, cilantro, scallion, ponzu, sesame oil

GF ALASKAN KING CRAB LEGS

cocktail sauce, drawn butter, dijonnaise, lemon

GF TOWERS

SMALL

½ lobster

8 oysters

4 shrimp

tuna tartare

LARGE

whole lobster

12 oysters1

8 shrimp

tuna tartare

Towers include:

cocktail sauce, lemon, salt & vinegar chips, black pepper mignonette, dijonnaise and horseradish
+ king crab legs drawn butter

PASTA

GF DRY AGED

BEEF BOLOGNESE

pappardelle, pecorino

GF CACIO E PEPE CARBONARA

trottole pasta, black pepper, bacon, egg

SALADS

GF SPINACH

strawberries, toasted pecans, feta, red onion, strawberry-pomegrante vinaigrette

GF BURRATA & HEIRLOOM TOMATO

saba vinaigrette, basil

GF CAESAR

brioche croutons, parmesan

GF WEDGE

baby iceberg, smoked bacon, tomato, roquefort dressing, chives

GF GF CHOP

tomatoes, artichoke hearts, croutons, chickpeas, oregano, cucumbers, red onions, creamy italian

SUSHI & RICE BOWLS

GF SASHIMI

3 pieces per order

YELLOWTAIL

SALMON

SHRIMP

TUNA

GF NIGIRI

2 pieces per order

YELLOWTAIL

SALMON

SHRIMP

UNI

TUNA

A BOAT IN THE DESERT*

chef selection of rolls, sashimi & nigiri

ROLLS

CALIFORNIA ROLL

kanikama, mayo, cucumber, avocado

SHRIMP TEMPURA

cucumber, avocado

GF EMMITT ROLL

tuna, king salmon, hamachi, avocado, serrano, eel sauce

GF NINJA

king crab, unagi, avocado

GF SAMURAI

spicy tuna, cucumber, bonito flakes, yukari

GF WHITE DRAGON

shrimp tempura, hamachi, spicy tuna, sesame, soy paper

RICE BOWLS

CHIRASHI

tuna, salmon, hamachi, tamago, assorted vegetables, furikake

GF SPICY TUNA

avocado, cucumber, furikake, nori, sriracha, citrus ponzu, shisho

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