



STARTERS

PULL APART ROLLS
whipped butter, sea salt

TUNA TARTARE*
soy, sesame, ginger, chili,
crispy furikake chips

CRISPY BRUSSELS SPROUTS
balsamic, lemon, parmesan

CREOLE SHRIMP
cajun spices, confit shallots, crostini

FRENCH ONION SOUP
veal broth, Remy VSOP, gruyere,
sourdough croutons

CHILI EDAMAME
garlic, ginger, sambal

HAMACHI CARPACCIO
crispy garlic, jalapeño, cilantro, scallion,
ponzu, sesame oil

**JUMBO SHRIMP
COCKTAIL**
5 per order

OYSTERS ON THE HALF SHELL*
6 per order | mignonette, cocktail sauce,
horseradish, lemon

SALADS

CAESAR
brioche croutons, parmesan

**BURRATA &
HEIRLOOM TOMATO**
crostini, saba vinaigrette, basil

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

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

STEAK HOUSE
petite filet, mixed greens, mushrooms,
blue cheese, tomatoes, croutons,
sherry vinaigrette, veal jus

MIXED BERRY COBB
grilled salmon, spinach, cucumbers, egg,
bacon, avocado, cheddar, candied pecans,
pomegranate vinaigrette

salad add ons

prime hanger steak
chicken breast

ahi tuna
salmon

shrimp
crab cake

SUSHI & RICE BOWLS

SASHIMI
3 pieces per order

**YELLOWTAIL
SALMON
SHRIMP
TUNA**

NIGIRI
2 pieces per order

**YELLOWTAIL
SALMON
SHRIMP
UNI
TUNA**

CALIFORNIA ROLL
kanikama, mayo, cucumber, avocado

SHRIMP TEMPURA
cucumber, avocado

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

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

ROLLS

NINJA
king crab, unagi, avocado

SAMURAI
spicy tuna, cucumber, bonito flakes, yukari

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

RICE BOWLS

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

SANDWICHES

served with choice of skin on fries or mixed green salad
+ sub gluten free bun to any sandwich

FILET MIGNON
white cheddar, red onion, truffle aioli,
arugula, toasted brioche

**SHAVED PRIMERIB
CHEESE STEAK**
cheese sauce, caramelized onions & peppers

LOBSTER CLUB
creamy lobster salad, bacon,
baby iceberg, toasted brioche

DRY AGED BURGER
lettuce, tomato, Emmitt sauce, pickles,
caramelized onions, toasted brioche
+ applewood smoked bacon

SEARED TUNA
sesame marinated cucumbers & red onion,
citrus ponzu aioli, arugula, toasted bun

CRAB CAKE
shredded lettuce, tomato,
old bay remoulade, toasted bun

MAINS

**ROASTED RED BIRD
CHICKEN BREAST**
sauteed spinach, garlic & lemon jus

STEAK FRITE
10oz hanger steak, bordelaise,
arugula salad, skin-on fries

MISO GLAZED SEA BASS
ginger spinach, scallion

FRESH CATCH
ask server for fresh catch details

DRY AGD BEEF BOLOGNESE
pappardelle, parmesan

CENTERCUT RIBEYE*
44 Farms | 16 oz, chimichurri

FILET MIGNON
WR Farms | cowboy butter

**DRY AGED
BONE-IN NY STRIP**
Flannery Beef | 24 oz, bearnaise

**CHILI ROASTED
CAULIFLOWER TACOS**
corn tortilla, tomatillo salsa, queso fresco,
avocado sauce, lime, cilantro

SIDES

SKIN ON FRENCH FRIES
dijonnaise & ketchup
+ truffle & parmesan

SAUTÉED SPINACH
parmesan, lemon, garlic

WILD MUSHROOMS
rosemary, garlic, cognac

SAUTÉED ASPARAGUS
truffle hollandaise

**SUPER CREAMY
MASHED POTATOES**
+ loaded: bacon, sour cream,
scallions, aged cheddar
+ sauteed lobster in garlic butter

ONION STRINGS
sweet chili sauce

PATATAS BRAVAS
crispy pee wee potatoes,
smoked paprika & lime aioli

MAC-N-CHEESE
orecchiette, cheddar, breadcrumbs
+ lobster

🌾 gluten free 🌱 vegetarian 🌿 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.