Sample Menu
Items & prices are subject to change. Items vary by location.

RAW BAR

Oysters on the Half Shell*

Colossal Lump Crab Cocktail
Spicy mustard & cocktail sauce

Sesame Crusted Seared Ahi Tuna*
Wasabi, pickled ginger

Jumbo Shrimp Cocktail
Cocktail sauce & fresh shaved horseradish

Chilled Shellfish Platter*
Dr. Jekyll (serves 2 to 4)
Mr. Hyde (serves 4 to 8)

Hyde Park Wedge
Blue cheese dressing, bacon & candied pecans, port wine drizzle

Caesar Salad
Anchovies upon request

BAR FAVORITES

Dry Aged Hamburger* (9oz)
With cheese add 1
House Made Fries or Onion Straws add

Bacon Gruyère Dry Aged Burger* (9oz)
House Made Fries or Onion Straws add

Grilled Fresh Salmon Caesar
Anchovies upon request

Chicken Parmesan
Pan-sautéed, provolone, mozzarella, red sauce

BAR FA VORITES

Jumbo Lump Crab Cakes
Red pepper aioli, spicy mustard sauce

BBQ Pork Shank* (16oz)
Slow-roasted, BBQ glazed, onion straws

Chicken Milanese
Crispy romano-crusted chicken, white wine lemon caper sauce

SIDES

Steam Fresh Asparagus Béarnaise
Fresh Creamed Spinach
Sautéed Fresh Spinach & Mushrooms
Creamed Corn Pancetta
Sautéed Mushrooms
Steamed Broccoli Sauce hollandaise
Roasted Brussels Sprouts Hazelnuts, brown butter
Lobster Mashed Potatoes

SALADS

Hyde Park Wedge
Blue cheese dressing, bacon & candied pecans, port wine drizzle

Caesar Salad
Anchovies upon request

Beefsteak Tomato & Sweet Onion
Blue cheese or hard smoked mozzarella, choice of dressing

Steakhouse Chop Salad
Aged Tillamook cheddar, hearts of palm, bacon, cucumber, tomato, red onion, house vinaigrette

EARLY AUTUMN NIGHTS, Every Night Opening 'till 6:00pm (Sunday All Night)
TWO COURSE MENU 19.95 and 25.95

Sample Menu
*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Sample Menu**
*Items & prices are subject to change.
Items vary by location.*

**STEAKS • CHOPS**

### TRADITIONAL
- **Filet Mignon** 7oz/10oz/12oz
- **Twin Filet Mignon** 3oz each
- **Heavy Cut Lamb Chops** 12oz
  - Three, double-cut from the rack
- **Ribeye** 16oz, *Prime at its Best*
- **New York Strip Steak** 14oz/18oz
- **Bone-In Ribeye** 22oz, *Heavily marbled; Prime at its Best*
- **Kansas City Bone-In Strip** 18oz
- **Porterhouse** 22oz, *Filet & strip in one*
- **Bone-In Filet Mignon** 14oz-16oz

### SPECIALTY
- **Steak Au Bleu** 7oz
  - Petite cuts of tenderloin wrapped in bacon, melted blue cheese & bordelaise sauce
- **Steak Dijon** 7oz
  - Bacon wrapped petite cuts of tenderloin, charbroiled with a sweet Dijon hollandaise sauce
- **Steak Cabernet** 7oz/10oz
  - Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet butter
- **The Garlic Steak** 14oz/18oz
  - New York Strip, roasted cloves of garlic, mushrooms & garlic butter
- **Steak Au Poivre** 14oz/18oz
  - Skillet-seared New York Strip, fresh peppercorns & Cognac bordelaise sauce (Spicy)
- **Steak a la Lobster** 7oz/10oz
  - A filet mignon over bordelaise crowned with lobster & béarnaise; asparagus and mushroom caps

### DRY AGED RESERVE PRIME STEAKS
*Aged steaks may vary in color; Availability is limited*

- **36-DAY: Rich beef flavor**
  - Bone-In Ribeye 26oz, *heavily marbled*
- **40-DAY: Deep concentrated beef flavor**
  - Bone-In New York Strip 18oz
- **50-DAY: Intense beef flavor**
  - Bone-In Ribeye 26oz, *heavily marbled*

### WAGYU “KOBE-STYLE” BEEF
- **Filet Mignon** 8oz
- **Bone-In New York Strip** 18oz
- **Long Bone Ribeye** 34oz

<table>
<thead>
<tr>
<th>Sauces</th>
<th>Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add Ons</td>
<td>Blue Cheese Crusted/Bordelaise Style • Lump Crab &amp; Béarnaise • Lobster Tail 5oz • 9-10oz</td>
</tr>
</tbody>
</table>

### SEAFOOD • SHELLFISH

**Sea & Shore 44.9**

#### SALAD
Select Any Signature Salad

#### ENTREE
- 7oz *Filet Mignon* with choice of Colossal Sea Scallops, lemon citrus sauce, Jumbo Lump Crab Cakes, spicy mustard sauce, or Scampi-Style Jumbo Shrimp

#### DESSERTS
House Dessert

*Please no substitutions.*

*Available for a limited time at select locations*

**SEAFOOD • SHELLFISH**

- **Today’s Blackboard Fresh Fish**
  - Lemon Crystal Citrus Sauce or Sweet Chili Soy Glaze
- **Surf & Turf**
  - 7oz filet and 5oz cold water lobster tail
- **Colossal Shrimp & Scallop Sauté**
  - Herb garlic lemon butter sauce, grilled asparagus
- **Lobster Tail**
  - Butter poached & baked

RARE- Red, very cool center  MEDIUM RARE- Red, warm center  MEDIUM- Pink center  MEDIUM WELL- Slightly pink center  WELL- Cooked throughout, no pink
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