

Chilled Seafood*

WEST COAST OYSTERS (6) 18
Champagne mignonette, fresh horseradish

JUMBO PRAWN COCKTAIL (3) 19
Lemon, traditional cocktail sauce

MAINE LOBSTER TAIL 25
Traditional cocktail sauce

SEAFOOD TOWER 85
Maine lobster, king crab, jumbo prawns, oysters

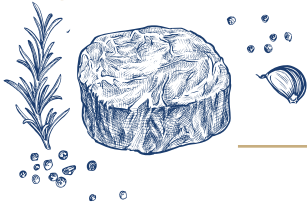
CAVIAR MP
Egg white, egg yolk, cream fraiche,
capers, red onion, blinis



Specialty Steaks*

DRY-AGED BISON
14-oz. Ribeye | 95

MIYAZAKI A5 WAGYU
8-oz. Sirloin | 130
4-oz. Sirloin | 70



Steaks*

FILET MIGNON 75
USDA Prime, 10-oz.

PETITE FILET MIGNON 45
USDA Prime, 5-oz.

PRIME FLATIRON 35
Allen Brothers Prime, 9-oz.

BONE-IN NEW YORK STRIPLOIN 75
Allen Brothers Prime, 20-oz.

BONE-IN RIB-EYE 85
Allen Brothers Prime, 20-oz.

PORTERHOUSE FOR TWO 125
Allen Brothers Prime, 32-oz.

BONE-IN RIB-EYE FOR TWO 165
Flame Branded, 48-oz.



ADD ON

Marsala Mushroom Ragout 10	House Steak Sauce 4
Crab Oscar* 15	Lobster Tail 25
Shrimp Scampi (3) 16	King Crab (1 lb.) 110
Béarnaise* 4	Scallops* (2) 15

Starters

CRISPY CALAMARI 17
Smoked tomato sauce, grilled lemon

KING CRAB 40
King crab remoulade, crab emulsion, chives

PRIME STEAK TARTARE* 18
Cornichon, stone-ground mustard, quail egg,
grilled sourdough

CHEESY GARLIC BREAD 10
Mozzarella cheese, garlic butter

PRETZEL-CRUSTED ONION RINGS 12
Stone-ground mustard sauce

CRAB CAKE* 20
King and lump crab meat, lemon aioli, smoked paprika,
grilled lemon, baby arugula



Soup & Salads

FRENCH ONION SOUP 12
Caramelized sweet onions, beef jus,
gruyere crouton

CRAB AND LOBSTER BISQUE 16
Roasted fennel, Korbel® Chantilly, fennel fronds

CAESAR SALAD* 12
Pecorino Romano cheese, sourdough croutons,
classic dressing

DREAM DANCE
STEAKHOUSE SALAD 13
Iceberg, tomato, Nueske's® bacon, red onion,
buttermilk Moody blue cheese dressing



Entrées

ORGANIC BONE-IN CHICKEN 32
Asparagus, confit fingerling potatoes, marsala mushroom ragout

BONE-IN VEAL MILANESE 50
Heirloom tomato salad, shaved Parmesan

PETITE STEAK DIANE 40
Stone-ground mustard demi-glace, grape tomatoes, scallions,
wild mushrooms, brandy, Yukon Gold mashed potatoes

GULF SHRIMP SCAMPI LINGUINE 32
White wine, garlic, tomato, extra virgin olive oil, chili flake



Sides

GRILLED ASPARAGUS 14

SEASONAL SPINACH 10

SEASONAL BRUSSELS SPROUTS 14

FORAGED MUSHROOMS 10
Upon availability

BROCCOLI AU GRATIN 14
Aged Wisconsin cheddar cheese sauce,
fried onions

MASHED POTATOES 10
Yukon Gold potatoes, butter
and more butter

TWICE BAKED POTATO 10
Fully loaded

CLASSIC OR LOBSTER
MAC & CHEESE 12 | 18
Focaccia breadcrumbs



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us if you have a food allergy.
Menu items prepared in our kitchen may contain, or come in contact with, common food allergens.
20% gratuity will be added to all parties of 6 or more. Please note, we will only split checks once for business needs.