

555 FACTS

We feature **USDA PRIME STEAKS** considered to be the “*King*” of all beef.
Our steaks are **HAND-CUT** from beef that has been **CORN-FED** for 150 days.
We dry age our own beef **30-75 DAYS**, and we butcher it in-house daily.
We buy high quality **SUSTAINABLE** seafood.
We offer oysters harvested from **CERTIFIED WATERS**.

We Unconditionally Guarantee Our Product & Service

APPETIZERS

Baked Goat Cheese with Roasted Garlic	14
Grilled Artichoke with Roasted Garlic Aioli.....	15
Teriyaki Filet Mignon Tips.....	17
Smoked Kielbasa, Roasted Peppers, and Whole Grain Mustard	15
Meatballs with tomato sauce, melted cheese, and garlic bread.....	17
Crispy Fried Calamari with tartar and cocktail sauce	16
Sautéed New Orleans BBQ Jumbo Shrimp	19
Jumbo Lump Crab Cake	19
Seared Rare Wild Yellowfin Tuna (Ahi).....	19
Wild Jumbo Shrimp Cocktail.....	19
Spanish Octopus a la plancha, with sautéed sweet peppers, garlic and herbs	22
Freshly Shucked Oysters on the Half Shell.....	MP

SOUPS & SALADS

	cup	bowl
New England Clam Chowder	9	13
Crab Bisque.....	9	13
French Onion baked with Comté & Gruyère		14
Mixed Field Greens Choice of 1000 island, honey mustard, basil vinaigrette, ranch, blue cheese.....		13
Tablesides Caesar for Two or More price per person		14
Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt		15
Roasted Beets & Humboldt Fog Goat Cheese		15
Crunchy Iceberg Wedge with bacon, tomato, and blue cheese.....		15

PASTA & CHICKEN

Spaghetti with Tomato & Basil	20
Penne Carbonara with pancetta and parmesan.....	21
Linguine with Manila Clams	24
Grilled Chicken Penne Carbonara	28
Wild Jumbo Shrimp Pasta with tomato & basil	30
Char-grilled "Mary's" Organic Chicken	32

SEAFOOD

Grilled Wild Pacific Swordfish	39
Pan Seared Farmed New Zealand King Salmon	39
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	41
Wild Ross Sea Chilean Sea Bass MSC Certified.....	48
Twin Wild South African Lobster Tails	64
Wild Alaskan Red King Crab Legs	54/POUND

SIDE DISHES

French Fries	8	Sautéed Spinach with garlic.....	10
Baked Potato	9	Roasted Butternut Squash	11
Garlic Mashed Potatoes.....	11	Fire Roasted Broccolini with tahini & feta	11
Scalloped Potatoes.....	11	Sautéed Mushrooms.....	12
Macaroni & Cheese	12	Grilled Jumbo Asparagus	13

Prime Steaks

The Best Steak in Town...

Less than 3% of all beef in America is graded **USDA Prime**.

We cook your hand-cut steak in a special broiler at over 1600° to sear the outside and keep the inside tender and juicy.

555 steaks are cooked with seasoned butter.

STEAK COOKING CHART

We pride ourselves on cooking your steak to perfection.

BLACK & BLUE	VERY RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL
<i>charred outside raw inside</i>	<i>raw center</i>	<i>very red cool center</i>	<i>red, warm center</i>	<i>warm pink center</i>	<i>slightly pink</i>

All steaks served with choice of baked potato, garlic mashed potatoes, or French fries

Prime Top Sirloin 10 oz. teriyaki glaze available upon request	34
Prime Culotte 12 oz. baseball cut	38
Filet Mignon 8 oz.	48
Filet Mignon 12 oz.	58
Filet Mignon Medallions "Three Ways"	49
Bone-In Filet Mignon 14 oz.	65
Prime Ribeye 16 oz.	55
Prime New York Strip Steak 14 oz.	54
Natural Grass-Fed New York Strip Steak 14 oz.	51
Prime Colorado Rack of Lamb 16 oz. oven roasted, with cassis sauce.....	55

Snake River Farms

American Wagyu Ribeye 12 oz. 74

Kagoshima, Kyushu Japan

Japanese Satsuma Wagyu A5 New York Strip Steak 6 oz. 96

ADD TO YOUR STEAK

Blackened seared with Cajun spices 3

Pepper Steak Style topped with a brandy peppercorn sauce 3

Capella Style with mushrooms and onions 6

Melted Danish Blue Cheese 4

Lump Crab Oscar with asparagus & Béarnaise 16

Wild South African Lobster Tail (6 oz.) 31

SHARABLE SAUCES FOR THE TABLE

Bordelaise - Béarnaise - Chimichurri - Horseradish - Peppercorn Cream

3. each | Choice of three 7.