

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 Jumbo Artichoke with Roasted Garlic Aioli.....	15
Teriyaki Filet Mignon Tips.....	17
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 Organic Field Greens 1000 island, honey mustard, basil vinaigrette, ranch, blue cheese.....	13	
Traditional Caesar Salad	12	
Vine Ripened Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt.....	15	
Roasted Beets & Humboldt Fog Goat Cheese	15	
Crunchy Iceberg Wedge with bacon, tomato, & blue cheese	15	
Grilled Chicken Caesar	19	
Filet Mignon Cobb with bacon and blue cheese	24	

SANDWICHES

All served with French fries

Crispy Chicken Sandwich Avocado, corn salsa, pickled slaw, chipotle mayo	18
Classic American Cheeseburger Cheddar, Swiss, or Blue cheese.....	19
Smoked Turkey Club	18
Meatball Sandwich with mozzarella and tomato sauce	19
Prime Beef Dip with cheddar and au jus.....	21

PASTA & CHICKEN

Spaghetti with Tomato & Basil add Five Grilled Wild Jumbo Shrimp ^{\$} 9	19
Grilled Chicken Penne Carbonara with pancetta and parmesan	26
Char-grilled "Mary's" Organic Chicken	27

SEAFOOD

Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	27
Pan Seared Farmed British Colombian Atlantic Salmon	28
Wild Ross Sea Chilean Sea Bass MSC Certified	38
Wild South African Lobster Tail with drawn butter.....	41

Prime Steaks

The Best Steak in Town...

Less than 5% 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 garlic mashed potatoes, or French fries

Prime Sirloin Cap 12 oz. Baseball Cut	26
Filet Mignon Medallions "Two Ways"	32
Filet Mignon 8 oz.....	42
Prime New York Strip Steak 10 oz	33
Prime New York Strip Steak 14 oz.	49

Snake River Farms

American Wagyu Ribeye 12 oz. 64

Kagoshima, Kyushu Japan

Japanese Satsuma Wagyu A5 New York Strip Steak 6 oz. 85

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.)	25

SHARABLE SAUCES FOR THE TABLE

Bordelaise - Béarnaise - Chimichurri - Horseradish - Peppercorn Cream
 3. each | Choice of three 7.