

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, or blue cheese.....		13
Traditional Caesar		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, and blue cheese.....		15

PASTA & CHICKEN

Penne Carbonara with pancetta and parmesan.....	23
Grilled Chicken Penne Carbonara	28
Linguine with Manila Clams	24
Wild Jumbo Shrimp Pasta with tomato & basil	30
Char-grilled "Mary's" Organic Chicken	32

SEAFOOD

Pan Seared Farmed British Columbia Atlantic 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
Surf & Turf Wild South African Lobster Tail and Filet Mignon (8 oz.).....	64

SIDE DISHES

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

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 baked potato, garlic mashed potatoes, or French fries

Prime Sirloin Cap 12 oz. Baseball Cut	36
Filet Mignon 8 oz.....	48
Filet Mignon 12 oz.....	58
Filet Mignon Medallions "Three Ways"	49
Prime Ribeye 16 oz.	55
Prime New York Strip Steak 14 oz.	54
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.)	25

SHAREABLE SAUCES FOR THE TABLE

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness