# 555 East Sample Dinner Menu

## Appetizers

Baked Goat Cheese with Roasted Garlic

$13.00

Grilled Artichoke with Roasted Garlic Aioli

$13.00

Teriyaki Filet Mignon Tips

$16.00

Smoked Kielbasa, Roasted Peppers, and Whole Grain Mustard

$14.00

Braised Meatballs in Gravy, with Melted Gouda

$15.00

Crispy Fried Calamari with tartar and cocktail sauce

$15.00

Sautéed New Orleans BBQ Jumbo Shrimp

$17.00

Jumbo Lump Crab Cake

$18.00

Seared Rare Wild Yellowfin Tuna (Ahi)

$18.00

Wild Jumbo Shrimp Cocktail

$18.00

Spanish Octopus a la plancha, with sautéed sweet peppers, garlic and herbs

$21.00

Freshly Shucked Oysters on the Half Shell

Market Price

## Soups and Salads

New England Clam Chowder

$9.00 cup, $12.00 bowl

Crab Bisque

$9.00 cup, $12.00 bowl

French Onion

baked with Comté & Gruyère

$13.00

Mixed Field Greens

choice of 1000 island, honey mustard, basil vinaigrette, ranch, blue cheese

$10.00

Tableside Caesar for Two or More

price per person

$13.00

Tomato & Burrata

with basil oil, balsamic glaze, & Maldon sea salt

$14.00

Roasted Beets & Humboldt Fog Goat Cheese

$14.00

Crunchy Iceberg Wedge

with bacon, tomato, and blue goat cheese

$14.00

## Pasta and Chicken

Spaghetti with Tomato & Basil

$20.00

Penne Carbonara

with pancetta and parmesan

$21.00

Linguine with Manila Clams

$24.00

Grilled Chicken Penne Carbonara

$28.00

Wild Jumbo Shrimp Pasta

with tomato & basil

$30.00

Char-grilled "Mary's" Organic Chicken

$31.00

## Seafood

Grilled Wild Pacific Swordfish

$37.00

Pan Seared Farmed New Zealand King Salmon

$38.00

Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi

$39.00

Wild Ross Sea Chilean Sea Bass

MSC Certified

$45.00

Twin Wild South African Lobster Tails

$59.00

Wild Alaskan Red King Crab Legs

$52.00 per pound

## Side Dishes

French Fries

$7.00

Garlic Mashed Potatoes

$9.00

Baked Potato

$8.00

Scalloped Potatoes

$11.00

Macaroni & Cheese

$11.00

Roasted Butternut Squash

$9.00

Sautéed Spinach

with garlic

$8.00

Sautéed Mushrooms

$10.00

Fire Roasted Broccolini

with tahini & feta

$10.00

Grilled Jumbo Asparagus

$11.00

## Steak Cooking Chart

Black and Blue

Charred outside raw inside

Very Rare

Raw center

Rare

Very red cool center

Medium Rare

Red, warm center

Medium

Warm pink center

Medium well

Slightly pink

## Steaks

Prime Top Sirloin

10 oz., teriyaki glaze available upon request

$34.00

Prime Culotte

12 oz. baseball cut

$38.00

Filet Mignon

8 oz

$42.00

Filet Mignon

12 oz

$54.00

Filet Mignon Medallions

Three Ways

$49.00

Bone-In Filet Mignon

14 oz.

$62.00

Prime Ribeye

16 oz.

$51.00

Prime New York Strip Steak

14 oz.

$48.00

Prime Colorado Rack of Lamb

16 oz., oven roasted, with cassis sauce

$54.00

### Add to your Steak

Blackened seared

with Cajun spices

$3.00

Pepper Steak Style topped

with a brandy peppercorn sauce

$3.00

Capella Style

with mushrooms and onions

$6.00

Melted Danish Blue Cheese

$4.00

Lump Crab Oscar

with asparagus & Béarnaise

$16.00

Wild South African Lobster Tail

6 oz.

$25.00

### Shareable sauces for the table

Bordelaise, Bearnaise, chimichurri, horseradish, peppercorn cream

$3.00 each or choice of three for $7.00