# 555 East Sample Lunch 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

## Soups and Salads

New England Clam Chowder

$9.00 cup, $11.00 bowl

Crab Bisque

$9.00 cup, $11.00 bowl

French Onion

baked with Comté & Gruyère

$12.00

Mixed Field Greens

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

$10.00

Traditional Caesar Salad

$10.00

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

Smoked Turkey Cobb

$16.00

Grilled Chicken Caesar

$19.00

New York Steak Salad

$21.00

Filet Mignon Cobb with bacon and blue cheese

$22.00

## Sandwiches

Char-grilled Chicken Sandwich

$16.00

Classic American Cheeseburger Cheddar, Swiss, or Blue cheese

$18.00

Smoked Turkey Club

$17.00

Meatball Sandwich with mozzarella and tomato sauce

$19.00

Beef Dip with cheddar and au jus

$21.00

## Pasta and Chicken

Spaghetti with Tomato & Basil

$19.00

Grilled Chicken Penne Carbonara

$27.00

Char-grilled "Mary's" Organic Chicken

$24.00

## Seafood

Grilled Wild Pacific Swordfish

$27.00

Pan Seared Farmed New Zealand King Salmon

$27.00

Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi

$26.00

Wild Ross Sea Chilean Sea Bass

MSC Certified

$35.00

Wild South African Lobster Tails

$37.00

## 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

$24.00

Prime Top Sirloin

10 oz, pepper steak style

$25.00

Prime Culotte

12 oz. baseball cut

$36.00

Filet Mignon

8 oz

$37.00

Filet Mignon Medallions

Two Ways

$32.00

New York Strip

10 oz

$32.00

New York Strip

10 oz, pepper steak style

$33.00

Prime New York Strip Steak

14 oz.

$44.00

### 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