

THE STEAKHOUSE

NEW YEAR'S

FIRST

Chilled Seafood Starter

Cocktail Shrimp | Gulf Oyster | Petite Lobster Tail | Crab Cocktail

Crab Cake

Jumbo Lump Crab | Citrus Beurre Blanc

Short Rib Raviolo

Braised Short Rib | Egg Yolk | Spinach | Sun-Dried Tomato
Mascarpone Cheese | Pickled Vegetables | Demi-Glace

Japanese A5 Nigiri

A5 Sirloin Truffle Shoyu | Chive | Ahi Amarillo | Osetra Gold Caviar

SECOND

Lobster Bisque

Sherry | Brioche Croutons | Chives

Burrata

Fresh Burrata | Grilled Vegetables | Fresh Basil
Balsamic Glaze | Toast Points

Baby Romaine Wedge

Pickled Onions | Grape Tomatoes | Candied Bacon
Edamame | Maytag Blue Cheese | Candied Walnuts

MAIN

Filet and Lobster

8oz Filet | 6oz Cold Water Lobster

30 Day Dry Aged Prime Ribeye and Shrimp

12oz | Two Colossal Shrimp | Smoked Garlic and Thyme Butter

Heartbrand Texas Akaushi Reserve NY Striploin

14oz | Cajun Cream | Three Panko Crusted Gulf Oysters

Roasted Chilean Seabass

Lobster Sauce | Colossal Crab Meat | Baby Heirloom Tomatoes | Crispy Leeks

Free Range Airline Chicken

Mushroom and Prosciutto Stuffing | Shaved Truffle
Parsnip Mousseline | Thyme Jus

ACCOMPANIMENTS

Select Two

Mashed Potatoes | Potatoes Au Gratin | Baked Potato
Short Rib Mac & Cheese | Crispy Brussels Sprouts
Grilled Asparagus with Red Pepper Coulis | Creamed Spinach
Wild Mushrooms and Sweet Onions

DESSERT TRIO

Bruleed Banana Cheesecake | Espresso Panna Cotta | Gold Dusted Opera Cake