

# 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 **30-90 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 .....	17
Grilled Jumbo Artichoke with roasted garlic aioli.....	16
Teriyaki Filet Mignon Tips.....	21
Jumbo Lump Crab Cake .....	24
Crisp Calamari.....	21
Sautéed New Orleans BBQ Jumbo Shrimp .....	24
Meatballs with tomato sauce, melted cheese, and garlic bread .....	19
Seared Rare Wild Yellowfin Tuna (Ahi).....	24
Wild Jumbo Shrimp Cocktail.....	23
Spanish Octopus A La Plancha, Sweet Peppers .....	24
Freshly Shucked Oysters on the Half Shell.....	MP

### SOUPS & SALADS

	cup	bowl
Clam Chowder New England Style, with Bacon .....	11 ....	15
Crab Bisque.....	11 ....	15
French Onion baked with Comté & Gruyère .....		16
Mixed Organic Field Greens Avocado, Golden Balsamic Vinaigrette .....		15
Traditional Caesar .....		15
Vine Ripened Tomato & Burrata.....		16
Roasted Beets with Humboldt Fog Goat Cheese .....		16
Crunchy Iceberg Wedge Bacon, Tomato, and Blue Cheese .....		17

### PASTA & CHICKEN

<b>Penne Carbonara</b> with Pancetta.....	29
<b>Grilled Chicken Penne Carbonara</b> with Pancetta .....	34
<b>Linguine with Manila Clams</b> .....	30
<b>Spaghetti</b> with Sautéed Wild Jumbo Shrimp, Tomato, and Basil.....	36
<b>Char-grilled "Mary's" Organic Chicken</b> .....	36

### SEAFOOD

<b>Farmed New Zealand King Salmon</b> .....	43
<b>Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)</b> .....	43
<b>Wild Ross Sea Chilean Sea Bass</b> MSC Certified .....	54
<b>Twin Wild South African Lobster Tails</b> .....	82
<b>Surf &amp; Turf</b> Wild South African Lobster Tails and Filet Mignon (8 oz.) .....	82
<b>Wild Barents Sea Red King Crab Legs</b> .....	MP

### SIDE DISHES

French Fries .....	11	Roasted Butternut Squash .....	14
Baked Potato .....	12	Fire Roasted Broccolini with tahini & feta .....	14
Mashed Potatoes with Garlic and Parmesan.....	14	Sautéed Mushrooms Marsala Glaze .....	15
Sautéed Spinach with Garlic and Parmesan.....	13	Asparagus Grilled with Gremolata .....	15
Macaroni & Cheese .....	15		

# 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

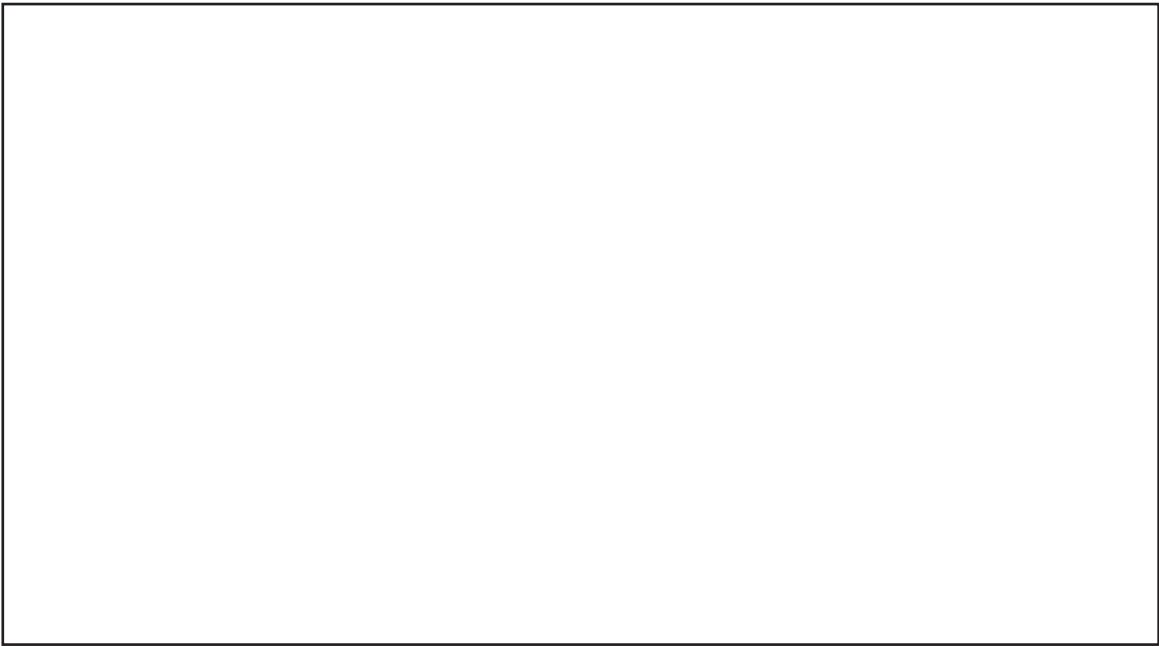
We pride ourselves on cooking your steak to perfection.

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

Hand-Cut Filet Mignon 8 oz.	56
Hand-Cut Filet Mignon 12 oz.	72
Hand-Cut Filet Mignon Medallions "Three Ways"	54
Prime Sirloin Cap 12 oz.	42
Prime Ribeye 16 oz.	65
Natural Grass-Fed Ribeye 14 oz.	62
Prime New York Strip 14 oz.	62
Prime Colorado Rack of Lamb 16 oz.   tandoori carrots, cilantro yogurt	63

Snake River Farms	
American Wagyu Ribeye 12 oz.	85
Kagoshima, Kyushu Japan	
Japanese Satsuma Wagyu A5 New York Strip Steak 6 oz.	99



### ADD TO YOUR STEAK

- Blackened seared with Cajun spices .... 4
- Pepper Steak Style topped with a brandy peppercorn sauce .... 4
- Wild South African Lobster Tail (6 oz.) .... 45
- Capella Style with mushrooms and onions .... 7
- Melted Danish Blue Cheese .... 5

### SHAREABLE SAUCES FOR THE TABLE

Bordelaise - Béarnaise - Chimichurri - Horseradish - Brandy Peppercorn Sauce  
4. each | Choice of three 9.