



AMERICAN STEAKHOUSE

Serving You Since 1984

Prime Steaks

DINNER MENU

555 East Ocean Boulevard, Long Beach (562) 437-0626

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 **30-60 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	13
Grilled Artichoke with Roasted Garlic Aioli.....	13
Teriyaki Filet Mignon Tips.....	16
Smoked Kielbasa, Roasted Peppers, and Whole Grain Mustard	14
Braised Meatballs in Gravy, with Melted Gouda	15
Crispy Fried Calamari with tartar and cocktail sauce	15
Sautéed New Orleans BBQ Jumbo Shrimp	17
Jumbo Lump Crab Cake	18
Seared Rare Wild Yellowfin Tuna (Ahi).....	18
Wild Jumbo Shrimp Cocktail.....	18
Spanish Octopus a la plancha, with sautéed sweet peppers, garlic and herbs	21
Freshly Shucked Oysters on the Half Shell.....	MP

SOUPS & SALADS

	cup	bowl
New England Clam Chowder	9	12
Crab Bisque.....	9	12
French Onion baked with Comté & Gruyère		13
Mixed Field Greens Choice of 1000 island, honey mustard, basil vinaigrette, ranch, blue cheese.....		10
Tableside Caesar for Two or More price per person		13
Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt		14
Roasted Beets & Humboldt Fog Goat Cheese		14
Crunchy Iceberg Wedge with bacon, tomato, and blue goat cheese		14

PASTA & CHICKEN

Spaghetti with Tomato & Basil	20
Penne Carbonara with pancetta and parmesan.....	21
Linguine with Manila Clams	24
Grilled Chicken Penne Carbonara	28
Wild Jumbo Shrimp Pasta with tomato & basil	30
Char-grilled "Mary's" Organic Chicken	31

SEAFOOD

Grilled Wild Pacific Swordfish	37
Pan Seared Farmed New Zealand King Salmon	38
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	39
Wild Ross Sea Chilean Sea Bass MSC Certified.....	45
Twin Wild South African Lobster Tails	59
Wild Alaskan Red King Crab Legs	52/POUND

SIDE DISHES

French Fries	7	Roasted Butternut Squash	9
Garlic Mashed Potatoes.....	9	Sautéed Spinach with garlic.....	8
Baked Potato	8	Sautéed Mushrooms.....	10
Scalloped Potatoes.....	11	Fire Roasted Broccolini with tahini & feta	10
Macaroni & Cheese	11	Grilled Jumbo Asparagus	11

Prime Steaks

The Best Steak in Town...

Less than 3% 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 Top Sirloin 10 oz. teriyaki glaze available upon request	34
Prime Culotte 12 oz. baseball cut	38
Filet Mignon 8 oz.	42
Filet Mignon 12 oz.	54
Filet Mignon Medallions "Three Ways"	49
Bone-In Filet Mignon 14 oz.	62
Prime Ribeye 16 oz.	51
Prime New York Strip Steak 14 oz.	48
Prime Colorado Rack of Lamb 16 oz. oven roasted, with cassis sauce.....	54



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

SHARABLE SAUCES FOR THE TABLE

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

COCKTAILS

14.00

Ocean Boulevard

Vodka, fresh lemon juice, strawberry, and basil... Over ice

One If By Land

Grapefruit infused vodka, elderflower, honey & lemon... Served up with orange flower essence

Moscow Mule

Vodka, fresh lime, and ginger beer... In a copper mug

Essex Street

London dry gin, cucumber, dill, lime & elderflower, with a pinch of sea salt... Served up

Smoking Gun

Straight rye whiskey, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice

Commonwealth

Straight bourbon whiskey, Aperol, honey, fresh mint, raspberries & lemon... With crushed ice

Old Sicilian

Straight bourbon whiskey, amaro, and bitters... Served over block ice

Wildflower & Rye

Straight rye whiskey, fresh lemon, wildflower honey, and lavender essence... Served up

Margarita Verde

Silver tequila, fresh lime, agave, basil, cucumber, and jalapeño... On the rocks

El Diablo

Silver tequila, blackberry liqueur, fresh lime, and ginger beer... Served long

Old Cuban

White rum, sugar, mint, and bitters... Charged with prosecco

DRAUGHT BEER

Stella Artois Leuven, Belgium

Timeless Pints Wit Lakewood, CA

Firestone Walker 805 Blonde Paso Robles, CA

Stone Delicious IPA Escondido, CA

BOTTLED BEER

Amstel Light

Buckler (NA)

Bud Light

Budweiser

Coors Light

Corona

Guinness

Heineken

Newcastle

BEVERAGES

Cappuccino

Café Latte

Café Mocha

Lemonade

Iced Tea

Arnold Palmer

Ginger Beer

Acqua Panna

San Pellegrino

PRIVATE EVENTS

Three Private Dining Rooms

Wine Cellar

King's East Village

Grand Prix

Accommodates 10 to 100 Guests

Host your next cocktail party, meeting,
business luncheon or dinner with us!