

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 **30-75 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	14
Grilled Jumbo Artichoke with Roasted Garlic Aioli.....	15
Teriyaki Filet Mignon Tips.....	17
Meatballs with tomato sauce, melted cheese, and garlic bread.....	17
Crispy Fried Calamari with tartar and cocktail sauce	16
Sautéed New Orleans BBQ Jumbo Shrimp	19
Jumbo Lump Crab Cake.....	19
Seared Rare Wild Yellowfin Tuna (Ahi).....	19
Wild Jumbo Shrimp Cocktail.....	19
Spanish Octopus a la plancha, with sautéed sweet peppers, garlic and herbs.....	22
Freshly Shucked Oysters on the Half Shell.....	MP

SOUPS & SALADS

	cup	bowl
New England Clam Chowder.....	9	13
Crab Bisque.....	9	13
French Onion baked with Comté & Gruyère		14
Mixed Organic Field Greens honey mustard, golden balsamic vinaigrette, ranch, blue cheese		13
Traditional Caesar Salad		12
Vine Ripened Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt.....		15
Roasted Beets & Humboldt Fog Goat Cheese		15
Crunchy Iceberg Wedge with bacon, tomato, & blue cheese		15
Grilled Chicken Caesar		19
Filet Mignon Cobb with bacon and blue cheese		24

SANDWICHES

All served with French fries

Crispy Chicken Sandwich Avocado, corn salsa, pickled slaw, chipotle mayo	18
Classic American Cheeseburger Cheddar, Swiss, or Blue cheese.....	19
Smoked Turkey Club	18
Meatball Sandwich with mozzarella and tomato sauce	19
Prime Beef Dip with cheddar and au jus.....	21

PASTA & CHICKEN

Spaghetti with Tomato & Basil add Five Grilled Wild Jumbo Shrimp ^{\$} 9	19
Grilled Chicken Penne Carbonara with pancetta and parmesan	26
Char-grilled "Mary's" Organic Chicken	27

SEAFOOD

Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	27
Pan Seared Farmed British Columbia Atlantic Salmon	28
Wild Ross Sea Chilean Sea Bass MSC Certified	38
Wild South African Lobster Tail with drawn butter.....	41

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 garlic mashed potatoes, or French fries

Prime Sirloin Cap 12 oz. Baseball Cut.....	26
Filet Mignon Medallions "Two Ways".....	32
Filet Mignon 8 oz.....	42
Prime New York Strip Steak 10 oz	33
Prime New York Strip Steak 14 oz.....	49

Snake River Farms American Wagyu Ribeye 12 oz.	64
Kagoshima, Kyushu Japan Japanese Satsuma Wagyu A5 New York Strip Steak 6 oz.	85

DAILY CUTS

11/25/20

DRY AGED MEATS

DOUBLE R RANCH	
30 days Bone-In Ribeye	3.40 per oz
30 days Porterhouse Steak	3.60 per oz
30 days T-Bone Steak	3.20 per oz
45 days Bone-In New York	3.30 per oz
45 days Bone-In Ribeye	3.50 per oz
45 days Porterhouse Steak	3.70 per oz
45 days T-Bone Steak	3.30 per oz
90 days T-Bone	3.60 per oz
120 days Bone-In New York	3.80 per oz
120 days Porterhouse	4.20 per oz
120 days T-Bone	3.80 per oz
Chateaubriand	4.45 per oz

Each of the above served with garlic mashed potatoes

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

COCKTAILS

14.50

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

Prairie organic 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... Over 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!



AMERICAN STEAKHOUSE

Serving You Since 1984

Prime Steaks

LUNCH MENU

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

General Manager: Nitin Kashyap **Executive Chef:** Andrew Smith