

## 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 .....	16
Grilled Jumbo Artichoke with Roasted Garlic Aioli .....	16
Teriyaki Filet Mignon Tips .....	18
Meatballs Tomato Sauce, Melted Cheese, and Garlic Bread .....	17
Crisp Calamari .....	18
Sautéed New Orleans BBQ Jumbo Shrimp .....	21
Jumbo Lump Crab Cake .....	21
Seared Rare Wild Yellowfin Tuna (Ahi) .....	21
Wild Jumbo Shrimp Cocktail .....	21
Wild Spanish Octopus A la Plancha, Sweet Peppers .....	23
Freshly Shucked Oysters on the Half Shell .....	MP

### SOUPS & SALADS

	cup	bowl
Clam Chowder New England Style, with Bacon .....	10	14
Crab Bisque .....	10	14
French Onion Baked with Comté & Gruyère .....	15	
Mixed Organic Greens Avocado, Golden Balsamic Vinaigrette .....	14	
Traditional Caesar .....	14	
Vine Ripened Tomato & Burrata .....	16	
Roasted Beets with Humboldt Fog Goat Cheese .....	16	
Crunchy Iceberg Wedge Bacon, Tomato, and Blue Cheese .....	16	

### PASTA & CHICKEN

<b>Penne Carbonara</b> with Pancetta .....	25
<b>Grilled Chicken Penne Carbonara</b> with Pancetta .....	30
<b>Linguine with Manila Clams</b> .....	26
<b>Spaghetti</b> with Sautéed Wild Jumbo Shrimp, Tomato, and Basil .....	32
<b>Char-Grilled "Mary's" Organic Chicken</b> .....	34

### SEAFOOD

<b>Farmed New Zealand King Salmon</b> .....	41
<b>Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)</b> .....	41
<b>Wild Ross Sea Chilean Sea Bass</b> MSC Certified .....	51
<b>Twin Wild South African Lobster Tails</b> .....	68
<b>Wild Barents Sea Red King Crab Legs</b> .....	68/POUND
<b>Surf &amp; Turf</b> Wild South African Lobster Tail and Filet Mignon (8 oz.) .....	72

### SIDE DISHES

French Fries .....	9	Roasted Butternut Squash .....	12
Baked Potato .....	10	Fire Roasted Broccolini with Tahini & Feta .....	12
Mashed Potatoes with Garlic and Parmesan .....	12	Sautéed Mushrooms Marsala Glaze .....	13
Sautéed Spinach with Garlic .....	11	Asparagus Grilled with Gremolata .....	14
Macaroni & Cheese .....	13		

# 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
charred outside raw inside	raw center	very red cool center	red, warm center	warm pink center	slightly pink

All steaks served with choice of baked potato, garlic mashed potatoes, or French fries

<b>Prime Sirloin Cap Steak</b> 12 oz. ....	39
<b>Hand-Cut Filet Mignon</b> 8 oz. ....	52
<b>Hand-Cut Filet Mignon</b> 12 oz. ....	65
<b>Hand-Cut Filet Mignon Medallions</b> "Three Ways" .....	51
<b>Prime Ribeye</b> 16 oz. ....	59
<b>Natural Grass-Fed Ribeye</b> 14 oz. ....	56
<b>Prime New York Strip</b> 14 oz. ....	56
<b>Prime Colorado Rack of Lamb</b> 16 oz.   oven roasted, with cassis sauce .....	61

**Snake River Farms**

**American Wagyu Ribeye** 12 oz. .... 78

**Kagoshima, Kyushu Japan**

**Japanese Satsuma Wagyu A5 New York Strip** 6 oz. .... 99

## DAILY CUTS

05/15/21

### DRY AGED MEATS

DOUBLE R RANCH		
30 days	<b>Bone-In New York</b> .....	3.35 per oz
30 days	<b>T-Bone</b> .....	3.35 per oz
30 days	<b>Bone-In Ribeye</b> .....	3.55 per oz
30 days	<b>Porterhouse</b> .....	3.70 per oz
45 days	<b>Bone-In New York</b> .....	3.45 per oz
45 days	<b>Bone-In Ribeye</b> .....	3.65 per oz
45 days	<b>Porterhouse</b> .....	3.80 per oz
45 days	<b>T-Bone</b> .....	4.45 per oz
60 days	<b>Bone-In Ribeye</b> .....	3.75 per oz
	<b>Chateaubriand</b> .....	4.75 per oz

Each of the above served with garlic mashed potatoes

### ADD TO YOUR STEAK

**Blackened** seared with Cajun spices .... 4

**Pepper Steak** with brandy peppercorn sauce .... 4

**Oscar** with lump crab, asparagus & Béarnaise .... 18

**Wild South African Lobster Tail** (6 oz.) .... 29

**Capella Style** with mushrooms and onions .... 7

**Melted Danish Blue Cheese** .... 5

### SHAREABLE SAUCES FOR THE TABLE

**Bordelaise - Béarnaise - Chimichurri - Horseradish - Peppercorn Cream**

4. each | Choice of three 9.

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

## COCKTAILS

15.50

### **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

**Firestone Walker 805 Blonde** Paso Robles, CA

**Sierra Nevada Pale Ale** Chico, 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!



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AMERICAN STEAKHOUSE

Serving You Since 1984

# Prime Steaks

## DINNER MENU

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

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