

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 | 18 |
| Grilled Jumbo Artichoke with roasted garlic aioli..... | 17 |
| Teriyaki Filet Mignon Tips..... | 22 |
| Jumbo Lump Crab Cake | 24 |
| Crisp Calamari..... | 22 |
| 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..... | 25 |
| 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 and Gruyère | | 17 |
| Mixed Organic Field Greens avocado, golden balsamic vinaigrette | | 15 |
| Traditional Caesar | | 15 |
| Vine Ripened Tomato & Burrata..... | | 17 |
| Roasted Beets with Humboldt Fog goat cheese | | 16 |
| Crunchy Iceberg Wedge bacon, tomato and blue cheese | | 17 |
| Grilled Chicken Caesar organic chicken breast..... | | 24 |
| Filet Mignon Cobb bacon, tomato and blue cheese | | 29 |

SANDWICHES

All served with French fries

| | |
|---|----|
| Crispy Chicken Sandwich avocado, corn salsa, pickled slaw, chipotle mayo | 25 |
| Classic American Cheeseburger cheddar, swiss or blue cheese | 24 |
| Smoked Turkey Club | 26 |
| Meatball Sandwich with mozzarella and spicy tomato sauce | 24 |
| Prime Beef Dip with white cheddar and au jus..... | 25 |

PASTA & CHICKEN

| | |
|---|----|
| Grilled Chicken Penne Carbonara with pancetta and Parmesan | 31 |
| Spaghetti with sautéed wild jumbo shrimp, tomato and basil..... | 34 |
| Chargrilled "Mary's" Organic Chicken | 29 |

SEAFOOD

| | |
|--|----|
| Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi) | 36 |
| Farmed New Zealand King Salmon | 36 |
| Wild Ross Sea Chilean Sea Bass MSC-Certified..... | 48 |
| Wild South African Lobster Tail with melted butter..... | 46 |

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>cbarred 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 are served with choice of garlic mashed potatoes or French fries

| | |
|--|----|
| Hand-Cut Filet Mignon Medallions "Two Ways" | 37 |
| Hand-Cut Filet Mignon 8 oz. | 50 |
| Prime Sirloin Cap 12 oz. | 33 |
| Prime New York Strip 10 oz. | 41 |
| Prime New York Strip 14 oz. | 59 |

Snake River Farms

American Wagyu Ribeye 12 oz. 78

Kagoshima, Kyushu Japan

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

DAILY CUTS

AGED AND BUTCHERED DAILY ON PREMISES

SAMPLE*

Double R Ranch

DRY AGED

USDA PRIME · OKANAGAN REGION, WASHINGTON

| | | |
|--------|-------------------------------|-------------|
| 30 Day | Bone-In New York | 3.95 per oz |
| 45 Day | Bone-In New York | 4.05 per oz |
| 60 Day | Bone-In New York | 4.15 per oz |
| 30 Day | Bone-In Ribeye | 4.05 per oz |
| 45 Day | Bone-In Ribeye | 4.15 per oz |
| 60 Day | Bone-In Ribeye | 4.25 per oz |
| 30 Day | Porterhouse | 4.10 per oz |
| 45 Day | Porterhouse | 4.20 per oz |
| 60 Day | Porterhouse | 4.30 per oz |
| 30 Day | T-Bone | 3.75 per oz |
| 45 Day | T-Bone | 3.85 per oz |
| 60 Day | T-Bone | 3.95 per oz |
| | Chateaubriand | 5.50 per oz |

*AVAILABILITY MAY VARY

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.) 46

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