

Steakhouse Pop-Up

Starters

Steak + Lobster Stuffed Mushrooms

Served with Roasted Garlic Sauce .. GF \$15

Bruschetta

Toasted Garlic Bread | Tomato Basil Cruda | Pecorino Romano \$10

Bacon-Wrapped Jalapeno Poppers

Sweet Habanero Dipping Sauce .. GF \$15

Seared Scallops

Seared Scallops | Roasted Garlic Sauce | Macadamia Nuts \$19

Lobster Rangoons

House Made Rangoons | Sweet Habanero Dipping Sauce \$14

Cry Baby Shrimp

Shrimp Cocktail | Atomic Hot Cocktail Sauce \$17

Mini Burgers

Grilled Prime Beef Mini Burgers | Melted Cheddar | Bacon | Chipotle Aioli \$14

Cheesy Garlic Bread

Garlic Butter | Melted Mozz | Red Sauce for Dipping \$9

Roasted Garlic Parmesan Butter Grilled Oysters

1/2 Dozen \$16

Soup & Salad

Blackened Shrimp Cobb Salad

Blackened Shrimp | Bacon | Avocado | Gorgonzola |
| Tomato | Onion | Egg | Creamy Basil .. GF \$17

Iceberg Wedge Salad

Iceberg | Bacon | Avocado | Blue Cheese | Tomato | Croutons \$11

French Onion Soup

Rich Broth | Crostini | Melted Gruyere \$9

Desserts

Chocolate Molten Cake \$9 Vanilla Bean Crème Brulee \$9

Key Lime Pie \$9 Chocolate Chip Cookie Skillet \$11

A Service Charge of 20% Will Be Applied To Parties of 6 or More

Not Steak

Scalibut

Blackened Halibut with Seared Scallops. Served over Lobster Mashed & Asparagus.
Finished with Lemon Parmesan Sauce & Tomato Basil Cruda. \$32

The Funky Aristocrat Burger

Two Grilled Prime Dry-Aged Brisket/Chuck Patties, Aged Cheddar, Pepper Havarti, French Onion Onions, Bone Marrow Mayonnaise, & Steak Sauce on a Garlic Butter Griddled Sesame Bun. Served with Fries. \$17

Veggie Risotto

Parmesan Herb Risotto with Heirloom Tomatoes, Asparagus, Elote, Baby Portabellas, & Zucchini. GF \$18

Deconstructed Chicken Pot Pie

Tender Chicken w/ Asiago Stuffed Gnocchi, Lemon Parmesan Sauce, & Crispy Pancetta. \$21

Snow Crab Legs

2lb Snow Crab, Asparagus, Melted Butter, & Cheese Garlic Bread. \$36
Gluten Free without the bread

Steaks

Choice of Sauce: Roasted Garlic GF, Lemon Parmesan, Brandy Peppercorn,
Steak Sauce GF, Horsey Aioli, or Red Wine Reduction.

*32oz Dry-Aged Steakhouse Reserve Tomahawk Ribeye \$115

*Four 4oz Grilled Porterhouse Lamb Chops \$36

24oz Tomahawk Ribeye GF \$52

24oz Angus Porterhouse GF \$52

8oz Filet Mignon GF \$32

16oz NY Strip GF \$36

8oz Ribeye Cap GF \$36

10oz Ribeye Filet GF \$38

(Limited Quantities Due to the Nature of the Cut)

Filet Oscar Stacks Style

Grilled 8oz Filet Mignon Topped with Alaskan King Crab & Lemon Parmesan Sauce \$62

Filet Medallions

Three 3oz Grilled Filet Medallions Each Finished with a Different Topping: Blue Cheese Crust, Truffle Butter, & Parmesan Crusted. Served with Mashed Potatoes \$46

Steak Additions

5oz Lobster Tail GF \$16

Blue Cheese & Bacon Crust GF \$4

4 Bacon Wrapped Shrimp \$12

Sautéed Mushrooms GF \$3

Parmesan Crust \$3

Sautéed Onions GF \$3

Shareable Sides

Sautéed Asparagus GF \$11

Pancetta Wrapped Asparagus GF \$12

Parmesan Herb Risotto GF \$9

Mashed Potatoes GF \$8

Bacon Brussel Sprouts GF \$11

Lobster Mac & Cheese \$18

Baked Potato GF \$9

Parmesan Spinach \$9

Truffle Fries \$12

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