



Executive Chef

LOU CRUZ

General Manager

HARRISON ELKHAY

RAW BAR

OYSTERS

1/2 DOZEN WALRUS & CARPENTER, APPLE MIGNONETTE 18

LITTLENECKS

1/2 DOZEN NARRAGANSETT, BLOODY MARY COCKTAIL SAUCE 12

SHRIMP

FIVE JUMBO, OLD BAY, BLOODY MARY COCKTAIL SAUCE 16

KING CRAB LEGS

1/2 POUND ALASKAN CRAB, CHILLED OR STEAMED,
COCKTAIL OR DRAWN BUTTER 22

APPETIZERS

HOT ROCKS

WAGYU BEEF COOKED TABLESIDE ON LAVA ROCK,
WASABI AÏOLI 22

ROASTED BONE MARROW

FOIE GRAS BUTTER 15

WAGYU FLAT IRON TARTARE

PICKLED VEGETABLES, MICRO ARUGULA, SHAVED PARMESAN 16

SALADS

GOAT CHEESE SALAD

BABY GREENS, WHITE BALSAMIC VINAIGRETTE 9

BLT

BABY ICEBERG, CRISP BACON, CHOPPED TOMATO, BLEU CHEESE 10

CAESAR

ROMAINE HEARTS, WHITE ANCHOVY, PARMIGIANO-REGGIANO 10

SOUPS

WHITE MISO SOUP

SHIITAKE MUSHROOMS, TOFU, SCALLIONS 5

SUSHI

PLEASE REQUEST GLUTEN FREE SOY SAUCE

ALL SUSHI CAN BE PREPARED WITH BROWN RICE

NIGIRI & SASHIMI

NIGIRI 2 PIECES | SASHIMI 3 PIECES (ADD 3)

MAGURO TUNA 7

HAMACHI YELLOWTAIL 7

SHIRO-MAGURO WHITE TUNA 7

SUZUKI SEA BASS 6

TOBIKO FLYING FISH ROE 6

UNAGI FRESH WATER EEL 6

SAKE ORGANIC SCOTTISH SALMON 6

EBI TIGER SHRIMP 6

TAI RED SNAPPER 7

SUSHI BOATS

ASSORTED NIGIRI AND MAKI,

CHEF'S SELECTION

DINGHY

30 PIECES 60

YACHT

60 PIECES 120

DESIGNER ROLLS

CALIFORNIA

FRESH CRAB MEAT, CUCUMBER, AVOCADO, TOBIKO 9

CATERPILLAR ROLL

EEL & CUCUMBER TOPPED WITH AVOCADO, KABAYAKI SAUCE 10

SPICY TUNA

CUCUMBER, SPICY MAYO, TOGARASHI, SCALLIONS 10

SPIDER ROLL

PAN FRIED SOFT SHELL CRAB, CUCUMBER, AVOCADO, TOBIKO 12

RAINBOW ROLL

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON & EEL 13

PRIME ROLL

MAINE LOBSTER & ASPARAGUS TOPPED WITH

BEEF CARPACCIO, TRUFFLE CHILI OIL 18

SUSHI SANDWICH

TUNA, SALMON, HAMACHI, SPICY MAYO, SRIRACHA 17

STEAK & CHOPS

*ALL OUR U.S.D.A. PRIME AND CERTIFIED ANGUS STEAKS
ARE AGED FOR AT LEAST 28 DAYS FOR MAXIMUM
FLAVOR AND TENDERNESS.*

SMALL

FILET MIGNON 8 OZ 39

BACON WRAPPED FILET MIGNON 8 OZ 42

WAGYU FLAT IRON 10 OZ 38

MEDIUM

PRIME NEW YORK SIRLOIN 14 OZ 47

LAMB LOIN CHOPS 14 OZ 36

VEAL PORTERHOUSE CHOP 16 OZ 42

LARGE

FILET MIGNON 12 OZ 45

CERTIFIED ANGUS DELMONICO 18 OZ 42

CERTIFIED ANGUS BONE-IN NY SIRLOIN 18 OZ 44

CERTIFIED ANGUS PORTERHOUSE 22 OZ 54

CLUB TEN

40 OZ CERTIFIED ANGUS DOUBLE PORTERHOUSE

FINISH IT ALL AND HAVE YOUR NAME ON A PLAQUE

TO HONOR YOUR ACHIEVEMENT 87

ACCOMPANYING SAUCES

HOLLANDAISE, HORSERADISH AÏOLI,

MUSHROOM DEMI-GLACE, BÉARNAISE, BRANDY CREAM,

ROSEMARY GARLIC DEMI-GLACE, FIG & BACON DEMI-GLACE

TOP IT OFF

ROASTED BONE MARROW FOIE GRAS BUTTER 12

STEAK DIANE CARAMELIZED ONIONS, MUSHROOMS,
BRANDY CREAM 10

ROQUEFORT MELTED BLEU CHEESE, ROSEMARY DEMI-GLACE 10

AU POIVRE TRI-COLORED PEPPERCORN CRUST, BRANDY CREAM 6

CRAB OSCAR JUMBO LUMP CRAB, ASPARAGUS, HOLLANDAISE 12

SHRIMP SCAMPI JUMBO SHRIMP, GARLIC & WHITE WINE SAUCE 12

BACON WRAPPED SCALLOPS DAY BOAT SCALLOPS,
WRAPPED IN APPLEWOOD SMOKED BACON 14

Please be considerate of other guests and refrain from cell phone use.

Any sushi, fish, shellfish or beef that is raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illnesses should only eat seafood & other food from animals thoroughly cooked.

Please inform your server if you have any food allergies.

10 SPECIALTIES

FILET 10

FILET MIGNON, BRÛLÉED FOIE GRAS, SWEET POTATO PURÉE,
FIG & BACON DEMI-GLACE 47

CHICKEN CHOP

BELL & EVAN'S ALL NATURAL, PAN ROASTED, HARICOT VERTS, CIPOLLINI
ONIONS, GARLIC SMASHED POTATOES, NATURAL JUS 24

TEN PRIME MEATLOAF

SIRLOIN, BRISKET & CHUCK BLEND, CHEDDAR & BACON

SMASHED POTATOES, ONION STRINGS, MUSHROOM DEMI-GLACE 24

LOBSTER

ALIVE & KICKING ATLANTIC OCEAN LOBSTERS

STEAMED OR LAZYMAN STYLE

2LB • 3LB MARKET

SESAME TUNA

SUSHI GRADE, SESAME CRUST, EDAMAME TWO WAYS, YUZU SYRUP, PEA
TENDRILS, VEGETABLE QUINOA 34

SCOTTISH SALMON

ORGANIC, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS,
WHOLE-GRAIN MUSTARD CREAM, SALMON ROE, MICRO GREENS 29

SWORDFISH

GRILLED, LUMP CRAB & SWEET POTATO HASH, LEMON HOLLANDAISE 33

DAY BOAT SCALLOPS

PAN SEARED, PARSNIP PUREÉ, BACON BRUSSELS SPROUTS,
MICRO GREENS, SCALLION OIL 32

VEGETABLE SIDES

EDAMAME SEA SALT OR TOGARASHI 5

JUMBO ASPARAGUS HOLLANDAISE 10

CREAMED SPINACH GRATIN 8

SAUTÉED SPINACH EXTRA VIRGIN OLIVE OIL 8

SAUTÉED MIXED MUSHROOMS 9

POTATO SIDES

DEATH BY BUTTER SMASHED POTATOES 9

GARLIC SMASHED POTATOES 8

TRUFFLE PARMESAN FRIES 7

LOADED SPUDS CHEDDAR, BACON, SCALLIONS, SOUR CREAM 9

SPICY FRIED POTATOES 8

RESERVE OUR CHEF'S ROOM FOR YOUR PRIVATE PARTY

Let us cater your next event. Call us at 401.453.BEEF (2333)

GLUTEN FREE MENU