

SEAR STEAK HOUSE & LOUNGE

HORS D'OEUVRES

Filet Stuffed Mushrooms 16

Filet, Parmesan Cheese, Chimichurri, Local Micro Cilantro, Chili Oil

Shrimp Cocktail 17

Poached Jumbo Shrimp, House-Made Cocktail, Wrapped Lemon

Seasonal Oysters 25/45

Seasonal Mignonette, House-Made Cocktail, Wrapped Lemon

Fried Shrimp 18

Buttermilk-Dredged Jumbo Shrimp, Creole Aioli, Wrapped Lemon, Chili Oil

Salmon Ceviche 15

Soy Tomato Relish, Avocado Jalapeño Crema, Local Micro Cilantro, Sear Corn Chips

Fried Calamari 18

Buttermilk-Dredged Calamari Steaks, Fried Brussels Sprout Leaves, Green Goddess Aioli, Chili Oil

Char Grilled Oysters 28/50

Lightly Charred Prince Edward Island, Bearnaise Butter, Wrapped Lemon

Crab Cakes 23

Jumbo Lump Crab, Whole-Grain Mustard Cream, Herb Oil

Beef Fritters 18

Braised Beef Fritters, Loaded Pomme Purée, House-Made Demi Glaze, Local Micro Greens

Wagyu Meatballs 16

Stuffed Wagyu Meatballs with Pearl Mozzarella, Creamy Marinara, Herb Oil, Local Micro Greens

Seafood Platter 55/68

Seasonal Oysters, Char Oysters, Cocktail Shrimp, Salmon Ceviche

Steak Wonton Bites 15

Crispy Wontons, House-Made Pickled Shallots, Local Micro Cilantro, Bang Bang Aioli

SALADS & SOUP

Add a Protein to your Salad: Chicken 10, Filet 20, Salmon 18, Shrimp 12

House Salad 12

Spring Mix, Fresh Shaved Parmesan, Cherry Tomatoes, Onions, Garlic Butter Croutons, House-Made Buttermilk Ranch

Caesar Salad 14

Chopped Romaine Lettuce, Fresh Shaved Parmesan, Garlic Butter Croutons, House-Made Caesar Dressing

Wedge Salad 16

Chopped Iceberg Lettuce, Applewood Bacon, Bleu Cheese Crumbles, Grape Tomatoes, Crispy Onions, House-Made Bleu Cheese Dressing

Melon Salad 18

Compressed Watermelon, Cantaloupe Ribbons, Crispy Prosciutto, Feta Crumbles, Micro Mint, House-Made Honeydew Emulsion, Chili Oil

Seasonal Salad 15

Baby Field Greens, Strawberries, Pearl Mozzarella, Avocado, Toasted Pistachios, House-Made Pepperoncini Vinaigrette

Lobster Bisque 16

House-Made Lobster Stock, Herb Oil, Crème Fraîche

PRIME ANGUS STEAKS † ALLEN BROTHERS

Each cut is presented in limited quantities to ensure peak quality and freshness.

Signature

PRIME DELMONICO

14 oz.....68

16 oz.....72

FILET MIGNON

6 oz.....54

9 oz.....59

PRIME NEW YORK STRIP

12 oz.....62

CHEF'S CURATED CUTS

Featuring limited-availability selections, crafted for those seeking something beyond the standard cut. Your server will present details and pricing.

STEAK & LOBSTER

Limited availability.....95

COMPLEMENTS

Maine Lobster Tail 48 Oscar 18 Jumbo Shrimp 12

Roasted Mushrooms 5 Carmalized Onions 5

Bacon-Bleu Crumble 8 Grilled Jalapeño 3

SAUCES 5

Herb Garlic Butter Peppercorn Demi Bearnaise

Chimichuri Creamy Horseradish AI Butter

PASTA

Chicken 10, Lobster 24, Salmon 18, Shrimp 12

Scampi 25

Lemon Garlic Beurre Blanc, Capers, Fresh Herbs, Blistered Cherry Tomatoes, Herb Oil

Creamy Pesto 26

Basil, Confit Tomatoes, Freshly Grated Parmesan, Chili Oil

Bolognese 28

16-Hour Braised Beef, House-Made Marinara, Freshly Grated Parmesan

LAND & SEA

Verlasso Salmon 45

Crab Lemon Beurre Blanc, Capers, Seared Broccoli, Blistered Cherry Tomatoes, Chili Oil

Chilean Sea Bass 52

Braised Red cabbage, Sweet Onion Purée, Sautéed Baby Bok Choy, Chili Oil

Texas Pork Chop 48

Bourbon Glaze, Loaded Pomme Purée, Roasted Rainbow Carrots, Herb Oil

Bone-In Short Rib 56

10 oz Braised Short Rib, Carrot Purée, Roasted Mushrooms, Confit Tomatoes, Sautéed Spinach, Dressed Pea Tendrils, Balsamic Glaze

Lamb Chop 60

Rosemary Pistachio Crusted, Sumac Aioli, Roasted Rainbow Carrots, Sugar Snap Peas, Herb Fingerling Potatoes, Dressed Pea Tendrils

SHAREABLES

Bacon 3, Truffle 8, Lobster 12

POMME FRITES 10

POMME PURÉE 10
Loaded 5

HERB ROASTED MUSHROOMS 11

IDAHO TWICE BAKED POTATO 12

MAC & CHEESE 12

RAINBOW CARROTS 13
Bourbon Glaze

CREAM CORN 13

CREAMED SPINACH 13

ONION RINGS 13

BROCCOLINI 14
Whole Grain Mustard Cream

POTATO AU GRATIN 14

BRUSSELS SPROUTS 15
Bacon & Truffle Hot Honey

JUMBO ASPARAGUS 16
Lemon Butter

LOBSTER RISOTTO 18

† Select menu items are prepared to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. For parties of five or more, a 20% gratuity will be applied. A \$6 split plate accommodation is available upon request. A 3% processing adjustment will be applied to all credit card transactions.