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
Chimmichuri | Creamy Horseraddish | A1 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 Broccolini, 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.