

RUSTEAK

STARTERS

STICKY EDAMAME ^{GF} korean sticky sauce, sesame seeds	12
NITTY GRITTY ^{GF} crispy cheesy polenta cakes, (3) sautéed shrimp, roasted garlic, chimichurri	12
I DIP, YOU DIP, WE DIP smoked salmon, whipped roasted pepper feta, sangria tomatoes, olive oil, crispy capers, dill, crostinis	15
CRAB CAKES (2) maryland crab cakes, green apple and pecan arugula salad, bacon jalapeno jam, pepperoncini aioli	18
KUNG PAO CAULIFLOWER ginger turmeric tempura cauliflower, kung pao sauce, green onion, crushed peanuts	14
BAYOU MUSSELS creole compound butter, roasted tomatoes, garlic, peppers, onions, herbs	17
BLACK & BLUE shaved prime rib, garlic cilantro, blue cheese, pickled onion, balsamic glaze, on toasted crostinis	15
TOMATO JAM JAR sangria tomato jam, ricotta, spinach almond pesto, grilled naan bread	14
PRETZEL ROLLS beer cheese fondue, honey mustard	12
SCALLOP FRITTERS buttermilk fried scallop fritters, arugula, herb sweet thai chili, spicy rusteak sauce	17
CHEESE BOARD (3) chef selected cheeses, toasted crostini, accoutrements <i>add charcuterie +\$12</i> <i>add burrata +\$5</i>	25
SHIITAKE MUSHROOM ARANCINI crispy fried risotto with parmesan, shiitake mushrooms and roasted butternut curry sauce	14

HANDHELDS

STEAK SANDWICH grilled hanger steak, roasted pepper aioli, tomato, arugula, pepperoncinis, fontina, calabrian gremolata, toasted ciabatta <i>substitute filet +\$10</i>	25
GOUDA'S FINAL STAND fire grilled chicken breast, applewood smoked bacon, smoked gouda, potato strings, tomato, white truffle garlic aioli, toasted brioche	17
BIRRIA BURGER smashed angus beef patties, braised birria shortrib, pepperjack cheese, garlic cilantro, pickled onion, toasted brioche	20
THE IMPOSTER grilled impossible patty, american cheese, pickles, onion, tomato, bibb lettuce, rusteak sauce, broiche	17
RUSTEAK BURGER 8oz angus beef patty, provolone cheese, bacon, over medium egg, crispy potato strings, tomato, garlic cilantro, toasted brioche	18
I'M HAVING A MELTDOWN sliced prime rib, roasted peppers and caramelized onions, white truffle garlic aioli, provolone, pepperjack, toasted hoagie roll, house made au jus	28
LOBSTER GRILLED CHEESE chopped butter poached lobster, mozzarella, fontina, garlic cilantro, toasted sourdough	30
55TH STREET house smoked pastrami, havarti cheese, rusteak slaw, honey mustard mayo, marble rye, dill pickle	17
CATCH BLT fresh catch of the day, bibb lettuce, bacon, tomato, pepperoncini aioli, toasted brioche	18
CHICKEN SALAD chicken breast, walnuts, asian pear, dried cranberries, mayo, bibb lettuce, tomato, brioche	16

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.
20% Gratuity added to parties of 6 or more.

SOUP

SEASONAL SOUP 7/9
ask your server about our seasonal offerings

SALAD

PERFECT PEAR ^{GF} 25
seared u8 scallops, spring mix, sangria tomatoes, candied walnuts, dried cranberries, fresh goat cheese, asian pears, roasted butternut, toasted pumpkin seeds

SOUTHERN GENT ^{GF} 17
grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber, smoked gouda, honey mustard

STEAK WEDGE* ^{GF} 23
grilled hanger steak, romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing

DILL OR NO DILL ^{GF} 23
grilled faroe island salmon, feta, fresh dill, arugula, spring mix, shaved red onion, cucumber, crispy chickpeas, herb ranch

SIDES

garlic asparagus 7
cheddar and gruyere mash 7
house salad 7
cheesy polenta 7
hand cut bistro fries 7
sweet potato waffle fries 7

PREMIUM SIDES

maple bacon brussels sprouts 8
cauliflower pancetta casserole 8
truffle parmesan potato wedges 8
blue cheese & balsamic asparagus 8
half wedge salad 8
truffle potato au gratin 9

ENTREES

CATCH ME IF YOU CAN ^{GF} 30
seared cumin and coriander crusted catch, jasmine rice, coconut tomato sauce, sautéed peppers and shiitake mushrooms

KETO KETO 30
grilled faroe island salmon, loaded cheddar and pancetta cauliflower casserole, grilled asparagus

CHICKEN IN THE WEEDS 23
fire grilled chicken breast, creamy spinach, garlic asparagus, shiitake & leek risotto

TOFU KATSU 26
panko fried tofu cutlet, butternut curry, jasmine rice, pickled radish, fresno peppers and carrots

FILET ^{GF} 55
grilled 6oz filet, chopped butter poached lobster, black garlic pomme purée, blue cheese and balsamic asparagus, stone ground mustard bearnaise
enhancements:
(2) seared u8 scallops +\$12
grilled shrimp skewer +\$8
*creekstone farms (arkansas city, ks)

RIBEYE 45
grilled 14oz ribeye, truffle gournay potato au gratin, roasted tomato and parmesan brussels sprouts, creole compound butter
enhancements:
chopped butter poached lobster +\$10
crab cake +\$8

BUTTER ME UP ^{GF} 36
seared u8 scallops, butternut purée couscous, brown butter maple tri-color carrots, cranberry coulis

RIGATONI 27
fire grilled shrimp, sauteed iberico chorizo, short rigatoni, sage, san marzano tomato cream sauce

PORK RIBEYE 30
grilled 14oz bone-in pork ribeye, gruyere and cheddar polenta, arugula salad, spiced asian pear glaze
*heritage farms cheshire pork (goldsboro, nc)

THE FINAL STEAK FRITE 28
grilled hanger steak, truffle ranch potato wedges, chimichurri, rusteak sauce

TAG, YOU'RE IT 32
slow braised short rib, house tagliatelle pasta, gorgonzola and gruyere mornay, crumbled pancetta, shiitake mushrooms, micro cilantro

SCAN FOR DAILY CHEF FEATURES

