

Steakhouse Saturdays



SALADS

TURFWAY CAESAR 16

Baby Greens, Caesar Dressing,
Brioche Breadcrumbs,
Parmesan Crisp,
Fresh Grated Parmesan

WEDGE 16

Iceberg Lettuce, Blue Cheese
Dressing, Bacon Jam, Tomatoes,
Parmesan Breadcrumbs

GRILLED PEACH & ARUGULA 16

Arugula, Charred Peaches,
Candied Pecans, Goat Cheese,
Hot Honey Vinaigrette

STARTERS

HOUSE FOCACCIA 8

Marrow Butter, Olive Oil, Maldon

JUMBO SHRIMP COCKTAIL 24

Three Jumbo Poached Shrimp,
Cocktail Sauce, Charred Lemon

BEEF TARTARE 24

Sorghum Glaze, Miso Egg Yolk,
Smoked Salt, Tempura Flakes,
Focaccia Crisp

CRISPY CRAB CAKE 26

Smoked Lemon Aioli, Cucumber
and Charred Corn Salsa

ALASKAN KING CRAB 65

Half Pound, Chilled, Cajun
Butter, Charred Lemon

LAND

NEW YORK STRIP 54

Hand-cut Striploin with robust marbling,
a classic steakhouse bite. 14 oz.

FILET MIGNON 58

Center-cut Tenderloin, prized for its
buttery tenderness and refined
texture. 8 oz.

COWBOY RIBEYE 68

Bone-in Ribeye, richly marbled and
deeply flavorful. 20 oz.

TOMAHAWK FOR 2 150

Served on the long bone and sliced for
presentation, accompanied by your choice
of two sides. 32 oz.
(upgrade side to lobster mac \$8)

SURF AND TURF

JUMBO SHRIMP 18

Two Jumbo Shrimp, Garlic Butter

HALIBUT 22

Wild-Caught, Delicate, Mild. 4 oz.

CRAB-CAKE OSCAR 23

Béarnaise, Roasted Asparagus,
Snow Crab

LOBSTER TAIL 42

Cold Water, Charred Lemon,
Herb Butter. 10 oz.

ADD ONS 7

Béarnaise

Chimichurri

Black and Bleu

Creamy Horseradish

Herb Compound Butter

Caramelized Mushrooms & Onions

SEA

SEARED SALMON 36

Crispy Skin, Bourbon Glaze,
Seasonal Succotash. 8 oz.

ROASTED HALIBUT 40

Charred Corn Salsa, Fire Roasted
Poblano Cream Sauce. 8 oz.

SCALLOPS & RISOTTO 46

Three Seared U-10 Hokkaido
Scallops, Creamy Mushroom
Risotto, Micro Arugula

SIDES

LOADED BAKED POTATO 10

Butter, Sour Cream,
Smoked Bacon, Cheddar,
Scallions

BONE MARROW HAND CUT FRIES 10

Roasted Marrow
Butter, Herbs, Garlic

CRISPY BRUSSELS SPROUTS 12

Bacon Lardons, Bourbon
Glaze, Crispy Shallots,
Parmesan

GRILLED ASPARAGUS 12

Lemon Oil, Sea Salt,
Shaved Parmesan

TRUFFLE MASHED POTATO 12

Yukon Gold Potatoes, Truffle,
Chive Butter

MAC & CHEESE WITH LOBSTER 18

Maine Lobster, Five Cheese
Bechamel, Chili Brioche Crumb

