

## Sample Menu

Items & prices are subject to change.  
Items vary by location.



### RAW BAR

Oysters on the Half Shell\*

Colossal Lump Crab Cocktail

*Spicy mustard & cocktail sauce*

Cold Maine Lobster Cocktail

*Spicy mustard & cocktail sauce*

Jumbo Shrimp Cocktail

*Cocktail sauce & fresh shaved horseradish*

Chilled Shellfish Platter\*

*Dr. Jekyll (serves 2 to 4)*

*Mr. Hyde (serves 4 to 8)*

### APPETIZERS

Classic Baked Onion Soup

Lobster Bisque

Crispy Calamari with Chilies

*Thai sweet hot chili sauce, carrots, scallions, cashews*

Blackened Fresh Jumbo Scallops

*Blue cheese, walnuts, sweet onion dressing*

Sesame Crusted Seared Ahi Tuna\*

*Wasabi, pickled ginger*

Jumbo Lump Crab Cake

*Red pepper aioli, grainy mustard sauce*

### SALADS

Hyde Park Wedge

*Blue cheese dressing, bacon & candied pecans,  
port wine drizzle*

Hearts of Romaine Caesar Salad

*Anchovies upon request*

Beefsteak Tomato & Onion

*Blue cheese or hard smoked  
mozzarella, choice of dressing*

Steakhouse Chop Salad

*Aged Tillamook cheddar, hearts of palm, bacon,  
cucumber, tomato, red onion, house vinaigrette*

### LOCAL FAVORITES

Dry Aged Hamburger\* (9oz)

*With cheese add 1*

*House Made Fries or Onion Straws add*

Bacon Gruyère Dry Aged Burger\* (9oz)

*House Made Fries or Onion Straws add*

Grilled Fresh Salmon Caesar

*Anchovies upon request*

Twin Filet Mignon\* 3oz each

Jumbo Lump Crab Cakes

*Red pepper aioli, spicy mustard sauce,  
seasonal vegetables*

BBQ Pork Shank\* (16oz)

*Slow-roasted, BBQ glazed, onion straws*

Chicken Milanese

*Crispy romano-crust chicken,  
white wine lemon caper sauce*

### EARLY NIGHTS 19.9

*Available Every Night Opening 'till 6:00pm & All Night on Sundays at Select Locations*

*Featuring Choice of Soup or Half Hyde Park Wedge • Choice of Any Local Favorites (Twin Filet Mignon add \$8)  
Choice of Any Side Dish*

*\*Available for a limited time at select locations; Hours vary by location*

### SIDES

Steamed Fresh Asparagus Béarnaise

Fresh Creamed Spinach

Sautéed Fresh Spinach & Mushrooms

Creamed Corn Pancetta

Sautéed Mushrooms

Steamed Broccoli *Sauce hollandaise*

Roasted Brussels Sprouts *Hazelnuts, brown butter*

Sautéed Spinach & Garlic

Sautéed Asparagus *Olive oil, parmesan*

One Pound Baked Idaho Potato

Potatoes Gruyère Gratin

Roasted Garlic Whipped Potatoes

Fresh Cut Boardwalk Fries

Hash Brown Potatoes *Caramelized onions & sour cream*

For parties of 8 or more, a 20% gratuity will be automatically added to the guest check. Gift certificates are available.  
\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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### STEAKS • CHOPS

#### TRADITIONAL

- Filet Mignon\* 7oz/10oz/12oz
- Heavy Cut Lamb Chops\* 12oz  
*Three, double-cut from the rack*
- Ribeye\* 16oz, *Prime at its Best*
- New York Strip Steak\* 14oz/18oz
- Bone-In Ribeye\* 22oz, *Heavily marbled; Prime at its Best*
- Kansas City Bone-In Strip\* 18oz
- Porterhouse\* 22oz *Filet & strip in one*
- Bone-In Filet Mignon\*  
*14-16 ounces, Limited availability*
- Long Bone Ribeye\* 34oz  
Darling Downs, Australia  
"Kobe Style" Wagyu Beef  
*Available at Pittsburgh, PA & Downtown Columbus, OH  
Locations Only*

#### SPECIALTY

- Steak Au Bleu\* 7oz  
*Petite cuts of tenderloin wrapped  
in bacon, melted blue cheese & bordelaise sauce*
- Steak Dijon\* 7oz  
*Bacon wrapped petite cuts of tenderloin,  
charbroiled with a sweet Dijon hollandaise sauce*
- Steak Cabernet\* 7oz/10oz  
*Filet mignon, garlic, cracked black pepper,  
roasted shallot Cabernet butter*
- The Garlic Steak\* 14oz/18oz  
*New York Strip, roasted cloves  
of garlic, mushrooms & garlic butter*
- Steak Au Poivre\* 14oz/18oz  
*Skillet-seared New York Strip, fresh peppercorns  
& Cognac bordelaise sauce (Spicy)*
- Steak a la Lobster\* 7oz/10oz  
*A filet mignon over bordelaise crowned with  
lobster & béarnaise; asparagus and mushroom caps*

Sauces	Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream
Add Ons	Lump Crab & Bearnaise • Lobster Tail 5oz • 9-10oz

## Sea & Shore 44.9

~ 3-COURSE DINNER ~

#### SALAD

*Select Any Signature Salad*

#### ENTREE

*7oz Filet Mignon\* with choice of  
Colossal Sea Scallops, lemon citrus sauce,  
Jumbo Lump Crab Cakes, spicy mustard sauce, or  
Scampi-Style Jumbo Shrimp  
Served with Steamed Broccolini Garnish*

#### DESSERTS

*House Dessert*

**Please no substitutions.**

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### SEAFOOD • SHELLFISH

#### Today's Blackboard Fresh Fish\*

*Lemon Crystal Citrus Sauce or Sweet Chili Soy Glaze*

#### Surf & Turf\*

*7oz filet and 5oz cold water lobster tail*

#### Colossal Shrimp & Scallop Sauté

*Herb garlic lemon butter sauce, grilled asparagus*

#### Lobster Tail

*Butter poached & baked*

*RARE- Red, very cool center . Medium RARE- Red, warm center  
MEDIUM- Pink center . MEDIUM WELL- Slightly pink center  
WELL- Cooked throughout, no pink*