

SALADS

CAESAR SALAD 9

ICEBERG WEDGE 9

SIGNATURE SALAD 12

ROASTED BEET & PISTACHIO SALAD 12

STARTERS

LOBSTER BISQUE 10

TUNA TARTARE 12

Golden Beets | Avocado | Gaufrette Potatoes

LOCAL CEVICHE 11

Peruvian Style | Aji Amarillo | Smoked Sea Salt

JUMBO LUMP CRABCAKE 16

Roasted Corn Salad | Toasted Peppercorn Remoulade

STEAK TARTARE 12

Crostinis | Fleur De Sel | Quail Egg | Olio Verde

OYSTERS ROCKEFELLER 12

Spinach Mornay | Crispy Pancetta | Toasted Bread Crumb

DUCK FAUX GRAS 9

Cranberry – Orange Marmalade | Cornichon | Grilled Country Bread

BETWEEN *THE* BUN

CHEESEBURGER 14

Aged Vermont Cheddar | L.T.O. | Sesame Seed Bun

RUEBEN 15

Marble Rye | Corned Beef | Sauerkraut | Swiss Cheese | 1000 Island

GRILLED CHEESE 15

Truffled Gouda | Short Rib | Heirloom Tomato Soup

WALDORF CHICKEN 13

French Bakery Baguette | Point Reyes Blue Cheese | Apples | Walnuts

STEAK & CHEESE PANINI 18

Filet Mignon | Taleggio Cheese | Arugula | Truffle Aioli

+ All sandwiches accompanied with Fries or Cole Slaw

ENTRÉES

GIANT SHRIMP SCAMPI 29

Grilled Country Bread

YELLOWFIN TUNA 27

Almond Romesco | Mustard Greens | Crispy Match Stick Potatoes

HOUSE SMOKED SALMON 26

Beluga Black Lentils | Honey Roasted Shallots | Baby Vegetables
Orange-Jalapeno Hollandaise

WOODFIRED SEA BASS 34

Yuzu-Miso Sauce | Coconut Sticky Rice

SOUTH AFRICAN LOBSTER TAIL MKT

Woodfire Roasted | Creamed Corn

ROASTED ORGANIC HALF CHICKEN 21

Fingerling Potatoes | Prosciutto Wrapped Asparagus | Pan Jus

COLORADO LAMB CHOPS 29

Giagante Bean Ragout | Roasted Vegetables

MARSALA BRAISED SHORT RIBS 28

Forest Mushrooms | Provolone Arancinies

DOUBLE CUT PORK CHOP 27

Apple-Fig Mostarda | Butternut Squash Gratin

+ Caesar, Iceberg Wedge, or Signature Salad to accompany your entrée 5

CUTS

All of our beef is 100% USDA Prime

FILET 8oz. 34 | FILET 12oz. 42

PORTERHOUSE 43.2oz For Two 78

NEW YORK STRIP 14oz. 39

VEAL CHOP 16oz. 39

BONE-IN RIBEYE 20oz. 45

A-5 KOBE MKT



POTATOES Half 5 | Full 9

Parmesan Truffle Fries
Blue Cheese Tater-Tots
*Loaded Baked Potato
Buttermilk Mashed
*Potato Gratin
Truffled Mac & Cheese

SAUCES

Bernaise
Creamy Horseradish
CUT 432 Steak Sauce
Toasted Peppercorn
Miso
Mango BBQ

VEGGIES Half 5 | Full 9

Creamed Spinach
Creamed Corn
Sautéed Mushrooms
Jumbo Asparagus
Giant Onion Rings
Pancetta Brussel Sprouts

RAW BAR

OYSTERS 3

GIANT SHRIMP 7

COLOSSAL BLUE CRAB 14

STONE CRAB MKT

CAVIAR MKT

SEAFOOD TOWER MKT

Chilled or Baked

GLASS

ZONIN Prosecco 9 | 32

PIPER-HEIDSIECK Champagne 12 | 44

VEUVE CLICQUOT Champagne 16 | 60

PENFOLDS Chardonnay 9 | 32

ZD Chardonnay 12 | 44

CAKEBREAD Chardonnay 14 | 52

FAR NIENTE Chardonnay 16 | 60

L. JADOT Chassagne-Montrachet 18 | 68

VAN DUZER Rose 9 | 32

MILBRANDT Reisling 9 | 32

CAKEBREAD Sauvignon Blanc 12 | 44

CRAGGY RANGE Sauvignon Blanc 12 | 44

GRGICH HILLS Fume Blanc 14 | 52

COASTAL VINES Pinot Grigio 9 | 32

MONTECILLO Albarino 9 | 32

VAN DUZER Pinot Gris 10 | 36

THE CRUSHER Viognier 9 | 32

CONUNDRUM White Blend 11 | 40

COLDSTREAM HILLS Pinot Noir 9 | 32

VAN DUZER Pinot Noir 12 | 44

ZD Pinot Noir 14 | 52

ETUDE Pinot Noir 16 | 60

PENFOLDS Merlot 9 | 32

SWANSON Merlot 12 | 44

DUCKHORN Merlot 16 | 60

PENFOLDS Cabernet 9 | 32

TRUCHARD Cab Franc 11 | 40

ZD Cabernet 12 | 44

SEQUOIA GROVE Cabernet 14 | 52

JOSEPH PHELPS Cabernet 16 | 60

JUSTIN "ISOSCELES" Cabernet 20 | 76

DARIOUSH Cabernet 25 | 96

ORIN SWIFT "Prisoner" Cab/Zin 16 | 60

SALENTEIN Malbec 9 | 32

FROG'S LEAP Zinfandel 12 | 44

PENFOLDS BIN. 128 Shiraz 9 | 32

STAG'S LEAP Petite Syrah 12 | 44

CASTELLO D'ALBOLA Chianti 12 | 44

BERTANI Amarone 16 | 60

GAJA "Promis" Super Tuscan 18 | 68

NARDI Brunello di Montalcino 25 | 96

BOTTLE

SILVER OAK Cabernet 75

CAYMUS Cabernet 85

CAKEBREAD Cabernet 85

2480 Hollywood & Vine Cabernet 110

TIGNANELLO Super Tuscan 120

FAR NIENTE Cabernet 135

CAYMUS "Special" Cabernet 150

JOSEPH PHELPS "Insignia" Cabernet 175

CUT 432 shellfish are state tested and certified for safety and wholesomeness. Florida food service institutions serving raw oysters are required by the Florida Department of Health and Rehabilitative Service to inform guests of the following recommendation: "There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician."