

555 FACTS

We feature **USDA PRIME STEAKS** considered to be the “*King*” of all beef.
Our steaks are **HAND-CUT** from beef that has been **CORN-FED** for 150 days.
We age our own beef **30-60 DAYS**, and we butcher it in-house daily.
We buy high quality **SUSTAINABLE** seafood.
We offer oysters harvested from **CERTIFIED WATERS**.

We Unconditionally Guarantee Our Product & Service

APPETIZERS

Baked Goat Cheese with Roasted Garlic	11
Grilled Artichoke with Roasted Garlic Aioli.....	11
Teriyaki Filet Mignon Tips.....	15
Fried Calamari	15
Sautéed New Orleans BBQ Jumbo Shrimp	16
Jumbo Lump Crab Cake	17
Seared Rare Wild Yellowfin Tuna (Ahi).....	17
Wild Jumbo Shrimp Cocktail.....	17
Smoked Kielbasa, Roasted Peppers, and Whole Grain Mustard	14
Braised Meatballs in Gravy, topped with Fresh Herbs	15
Freshly Shucked Oysters on the Half Shell.....	MP

SOUPS & SALADS

	cup	bowl
New England Clam Chowder	9	11
Crab Bisque.....	9	11
French Onion with Comté & Gruyère		12
Mixed Field Greens 1000 Island, honey mustard, basil vinaigrette, ranch, blue cheese		10
Tableside Caesar for Two or More price per person		12
Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt		14
Roasted Beets & Humboldt Fog Goat Cheese		14
Crunchy Iceberg Wedge with bacon, tomato, & blue goat cheese.....		14

PASTA & CHICKEN

Spaghetti with Tomato & Basil	19
Pasta Carbonara	20
Linguine with Manila Clams	23
Grilled Chicken Pasta Carbonara	26
Wild Jumbo Shrimp Pasta with tomato & basil	29
Char-grilled "Mary's" Organic Chicken	29

SEAFOOD

Pan Seared Farmed Atlantic Salmon	33
Grilled Wild Pacific Swordfish	36
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	38
Wild Ross Sea Chilean Sea Bass MSC Certified.....	44
Twin Wild Cold Water Lobster Tails	58
Wild Alaskan Red King Crab Legs	52/POUND

SIDE DISHES

French Fries	7	Roasted Sunchokes	8
Creamed Corn	8	Garlic Mashed Potatoes.....	8
Sautéed Spinach with garlic.....	8	Roasted Butternut Squash	8
Macaroni & Cheese	10	Sautéed Mushrooms.....	9
Baked Potato	8	Romanesco Parmesan	9
Grilled Jumbo Asparagus	10		

Prime Steaks

The Best Steak in Town...

Less than 3% of all beef in America is graded **USDA Prime**.

We cook your hand-cut steak in a special broiler at over 1600° to sear the outside and keep the inside tender and juicy.

555 steaks are cooked with seasoned butter.

STEAK COOKING CHART

We pride ourselves on cooking your steak to perfection.

BLACK & BLUE	VERY RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL
<i>charred outside raw inside</i>	<i>raw center</i>	<i>very red cool center</i>	<i>red, warm center</i>	<i>warm pink center</i>	<i>slightly pink</i>

All steaks served with choice of baked potato, garlic mashed potatoes, or French fries

Prime Top Sirloin 10 oz. teriyaki glaze available upon request	33
Prime Culotte 12 oz. baseball cut	38
Filet Mignon 6 oz.	39
Filet Mignon 8 oz.	44
Filet Mignon 12 oz.	52
Bone-In Filet Mignon 14 oz.	59
Prime Ribeye 16 oz.	49
Prime New York Strip Steak 14 oz.	46



555 HOUSE SPECIALTIES

Kurobuta Pork Chop 14 oz. Snake River Farms "All Natural"	35
Prime Colorado Rack of Lamb 14 oz. oven roasted, with cassis sauce.....	52

ADD TO YOUR STEAK

Blackened grilled with Cajun spices	2.75
Pepper Steak Style topped with a brandy peppercorn sauce	3
Capella Style with mushrooms and onions	6
Oscar Style with lump crab, asparagus, and hollandaise	16
Wild Cold Water Lobster Tail (6 oz.)	25

SHARABLE SAUCES FOR THE TABLE

Bordelaise - Bearnaise - Chimichurri

2 each | 5 for all three