

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.....	14
Fried Calamari	14
Sautéed New Orleans BBQ Jumbo Shrimp	15
Jumbo Lump Crab Cake	16
Seared Rare Wild Yellowfin Tuna (Ahi).....	17
Smoked Kielbasa, Roasted Peppers, and Whole Grain Mustard	14
Braised Meatballs in Gravy, topped with Fresh Herbs	15

SOUPS & SALADS

	cup	bowl
New England Clam Chowder	8	10
Crab Bisque.....	8	10
French Onion with Comté & Gruyère		11
Mixed Field Greens 1000 Island, honey mustard, basil vinaigrette, ranch, blue cheese	9	
Traditional Caesar		9
Tomato & Burrata with basil oil, balsamic glaze, & Maldon sea salt		12
Roasted Beets & Humboldt Fog Goat Cheese		13
Crunchy Iceberg Wedge with bacon, tomato, & blue goat cheese.....		13
Smoked Turkey Cobb.....		16
Grilled Chicken Caesar		18
New York Steak Salad		20
Filet Mignon Cobb.....		21

SANDWICHES

All served with French fries

Char-grilled Chicken Sandwich	15
American Style Wagyu Cheeseburger Cheddar, Swiss, or blue cheese.....	17
Smoked Turkey Club	16
Meatball Sandwich ricotta, spiced tomato sauce.....	19
Beef Dip with cheddar and au jus.....	21

PASTA & CHICKEN

Spaghetti with Tomato & Basil add Five Grilled Wild Jumbo Shrimp 9	17
Grilled Chicken Pasta Carbonara	23
Char-grilled "Mary's" Organic Chicken	22

SEAFOOD

Beer Battered Fish & Chips	18
Pan Seared Farmed Atlantic Salmon	22
Grilled Wild Pacific Swordfish	24
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	25
Wild Ross Sea Chilean Sea Bass MSC Certified	33

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	21
Prime Top Sirloin 10 oz. pepper steak style.....	22
Prime Culotte 12 oz. baseball cut	36
Filet Mignon 6 oz.....	31
Filet Mignon 8 oz.....	36
New York Strip 10 oz	31
New York Strip 10 oz. pepper steak style.....	32
Prime New York Strip Steak 14 oz.	42



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