

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 purchase beef that has been **AGED 28-35 DAYS**, to our exact specifications.

We buy high quality **SUSTAINABLE** seafood daily.

We offer oysters harvested from **CERTIFIED WATERS**.

We Unconditionally Guarantee Our Product & Service

APPETIZERS

Baked Goat Cheese with Roasted Garlic	10
Grilled Artichoke with Roasted Garlic Aioli.....	11
Teriyaki Filet Mignon Tips.....	15
Tom Hickey Smoked Fish Plate.....	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
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	32
Grilled Wild Pacific Swordfish	35
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)	37
Wild Ross Sea Chilean Sea Bass MSC Certified.....	42
Twin Wild Cold Water Lobster Tails	55

SIDE DISHES

French Fries	7	Creamed Spinach.....	8
Sautéed Fresh Corn.....	8	Scalloped Potatoes.....	9
Sautéed Spinach with garlic.....	8	Garlic Mashed Potatoes.....	8
Macaroni & Cheese	9	Sautéed Mushrooms.....	9
Baked Potato	8	Broccoli Hollandaise.....	8
Grilled Jumbo Asparagus	10		

BANQUETS

Three Private Dining Rooms

Wine Cellar

King's East Village

Grand Prix

Accommodates 10 to 100 Guests

Host your next cocktail party, banquet, meeting,
business luncheon or dinner with us!

See manager for details or ask for our banquet brochure.

Phone 562.216.1517

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.

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

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

Prime Top Sirloin 10 oz. teriyaki glaze available upon request	31
Prime Culotte 12 oz. baseball cut	37
Filet Mignon 6 oz.....	36
Filet Mignon 8 oz.....	41
Filet Mignon 12 oz.....	49
Bone-In Filet Mignon 14 oz.	58
Prime Ribeye 16 oz.	47
Prime Natural "Never Ever" New York Strip Steak 16 oz.	46
Never given antibiotics or hormones, and fed a strict 100% vegetarian diet	
DRY AGED FOR 28-35 DAYS	
Prime Kansas City Strip Steak 18 oz.....	54
Prime Split-Bone "Cowboy" Ribeye 20 oz.	58
Prime Tomahawk Ribeye Chop 42 oz. serves 1-2.....	96
Prime Porterhouse 32 oz. serves 1-2	98
555 HOUSE SPECIALTIES	
Kurobuta Pork Chop 14 oz. Snake River Farms "All Natural".....	33
Prime Colorado Rack of Lamb 14 oz. oven roasted, with cassis sauce.....	49

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

Wild Cold Water Lobster Tail (6 oz.) 25

SHELLFISH by the POUND

Steamed and served with homemade coleslaw and drawn butter

Live Wild North American Hard Shell Lobster ½ LB. to 3 LB.	25 / POUND
Wild Alaskan Red King Crab Legs	48 / POUND