

## 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.....	14
Tom Hickey Smoked Fish Plate.....	13
Fried Calamari .....	14
Sautéed New Orleans BBQ Jumbo Shrimp .....	15
Jumbo Lump Crab Cake .....	16
Seared Rare Wild Yellowfin Tuna (Ahi).....	17

## 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
Chinese Chicken Salad with "Mary's" organic chicken.....		15
Smoked Turkey Cobb.....		16
Wild Jumbo Mexican Shrimp Caesar .....		18
Grilled Chicken Caesar .....		18
Wild Jumbo Mexican Shrimp "Louie" with 1000 island dressing.....		19
New York Steak Salad .....		20
Filet Mignon Cobb.....		21

## SANDWICHES

All served with French fries

<b>Char-grilled Chicken Sandwich</b> .....	15
<b>American Style Wagyu Cheeseburger</b> Cheddar, Swiss, or blue cheese.....	17
<b>Smoked Turkey Club</b> .....	16
<b>Open Faced Jumbo Lump Crab Melt</b> .....	20
<b>Prime Top Sirloin Steak Sandwich</b> with thick cut onion rings.....	27

## 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 steaks are served with choice of garlic mashed potatoes or French fries

<b>Prime Top Sirloin</b> 10 oz.   aged a minimum of 35 days .....	21
<b>Prime Top Sirloin</b> 10 oz.   pepper steak style.....	22
<b>Prime Teriyaki Top Sirloin</b> 10 oz.   our special marinade.....	22
<b>Prime Culotte</b> 12 oz.   baseball cut .....	36
<b>Filet Mignon</b> 6 oz.....	31
<b>Filet Mignon</b> 8 oz.....	36
<b>New York Strip</b> 10 oz .....	31
<b>New York Strip</b> 10 oz.   pepper steak style.....	32
<b>Prime Natural "Never Ever" New York Strip Steak</b> 16 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

**Wild Cold Water Lobster Tail** (6 oz.) .... 25

## CHICKEN & PASTA

<b>Spaghetti with Tomato &amp; Basil</b> add Five Grilled Wild Jumbo Shrimp 9 .....	17
<b>Pasta Carbonara</b> add Grilled Chicken Breast 6 .....	19
<b>Linguine &amp; Manila Clams</b> .....	19
<b>Char-grilled "Mary's" Organic Chicken</b> .....	22

## SEAFOOD

All served with vegetables and your choice of potato or rice

<b>Beer Battered Fish &amp; Chips</b> .....	17
<b>Pan Seared Farmed Atlantic Salmon</b> .....	20
<b>Grilled Wild Pacific Swordfish</b> .....	22
<b>Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)</b> .....	25
<b>Wild Ross Sea Chilean Sea Bass</b> MSC Certified .....	32

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness