



Starters

Cold Smoked Ahi, Cucumber Relish, and Wasabi Vinaigrette	11
Soy-glazed Barbecue Short Ribs	14
Dungeness Crab Cake with Saffron Sauce	11
Calamari with Spicy Aioli	12
Chilled Shrimp with Cocktail Sauce	12
Charcutière Plate: American Speck, Salametto, Sopressata, Olives, and Cornichons ⁵⁵	12

Soup and Salads

“Steakhouse 55” Seven-Onion Soup, and Parmesan Crisp ⁵⁵	10
“Wedge” Iceberg Lettuce, Vine-ripened Tomato, and Gorgonzola Dressing	11
Caesar Salad with Olive Tapenade and House made Crouton	10
Spring Greens with Candied Pecans and Raspberry Vinaigrette	10
Steakhouse Salad: Bacon, Cucumber, Tomato, Red Onion, and Tillamook Cheddar ⁵⁵	12

Entrées

All beef cuts are Certified Angus Beef®

Dry Aged Bone-in New York Strip ⁵⁵	12 oz	35
Filet Mignon	8 oz	32
Bone-in Rib Eye with our Signature “Steakhouse 55” Rub ⁵⁵	18 oz	37
Porterhouse Steak	20 oz	39
Roasted Prime Rib	12 oz	29
Herb-cruste d Lamb		36
Kurobuta Pork Porterhouse with Roasted Apples ⁵⁵	14 oz	28
Free-Range Double Breast of Chicken		27
Broiled Salmon		25
Sustainable fresh Fish		29
Cold Water Lobster Tail	Market Price	

Add Béarnaise, Peppercorn Demi, Blue Cheese, or “55” Butter to any selection 4
Oscar style, add Crab Cakes and Béarnaise to any Steak 10

Prix-Fixe Menu

Caesar Salad with Olive Tapenade
 Flat Iron with Chef’s choice of Seasonal Starch and Vegetable
 Seasonal Tart à La Mode
 40

Sides

Chef’s Potato Stack Au Gratin ⁵⁵	8
Yukon Gold Garlic Mashed Potatoes	8
Classic Baked Potato	8
Macaroni and Cheese	8
Sautéed Green Beans with Applewood-Smoked Bacon	8
Asparagus Spears with Hollandaise	9
Sautéed or Creamed Spinach	9
Sautéed Mushrooms	9

Chef de Cuisine: Jason Martin

⁵⁵ *Steakhouse 55 Signature Selection*
 We will gladly split any entrée for a \$5.00 plate charge.
 18% service charge will be added for parties of 8 or more.