



**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 <sup>55</sup>	12

**Soup and Salads**

“Steakhouse 55” Seven-Onion Soup, and Parmesan Crisp <sup>55</sup>	9
“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 <sup>55</sup>	12

**Entrées**

*All beef cuts are Certified Angus Beef®*

Dry Aged Bone-in New York Strip <sup>55</sup>	12 oz	35
Filet Mignon	8 oz	32
Bone-in Rib Eye with our Signature “Steakhouse 55” Rub <sup>55</sup>	18 oz	36
Porterhouse Steak	20 oz	39
Roasted Prime Rib	12 oz	29
Herb-cruste d Rack of Lamb		35
Kurobuta Pork Porterhouse with Roasted Apples <sup>55</sup>	14 oz	27
Free-Range Double Breast of Chicken		26
Broiled Salmon		25
Sustainable fresh Fish		28
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 <sup>55</sup>	7
Yukon Gold Garlic Mashed Potatoes	7
Classic Baked Potato	7
Macaroni and Cheese	8
Sautéed Green Beans with Applewood-Smoked Bacon	7
Asparagus Spears with Hollandaise	7
Sautéed or Creamed Spinach	8
Sautéed Mushrooms	8

**Chef de Cuisine: Jason Martin**

<sup>55</sup> *Steakhouse 55 Signature Selection*  
*We will gladly split any entrée for a \$5.00 plate charge.*  
*A 15% gratuity will be added to all parties of 8 or more.*

