

Appetizers and Soups

FRENCH ONION SOUP

Baguette Crouton, Melted Swiss Cheese 9.75

SWEET CORN CHOWDER

Bacon and Avocado Butter 9.75

GRILLED AND CHILLED SHRIMP

Marinated Shrimp with Cocktail Sauce and Horseradish 21

TUNA TARTARE*

Yellowfin Tuna, Fresh Ginger, Toasted Sesame Seeds, Crispy Wontons 18.5

CRAB DUMPLINGS

Crab, Polenta, Shaved Reggiano, Truffle Oil and Roasted Red Pepper Butter 21.75

BBQ SHORT RIBS

Warm Corn Bread, Cilantro, Coleslaw, Smoked Tomato Compote 15.75

CRAB LOUIS COCKTAIL

Hard Boiled Egg, Tomato, Cognac Cream Sauce 23

OCEAN TOWER*

Tower of our Freshest Shellfish and Raw Bar Selections, Cocktail Sauce and Mustard Aioli

Appetizer 50 Grande 85 Royale 130

Salads

CAESAR SALAD

Romaine Leaves, Herbed Croutons, Anchovies, Kalamata Olives and Shaved Reggiano 13

HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Sweet Onions and Gorgonzola Cheese with White Balsamic Vinaigrette and Basil Oil 14.75

BEET SALAD

Red and Golden Beets, Cucumbers, Sweet Onions and Hearts of Palm with Orange Vinaigrette 14

ORGANIC SPINACH SALAD

Toasted Pancetta, Sweet Onions, Shiitake Mushrooms, Poached Egg, Warm Bacon-Dijon Vinaigrette 15.75

ICEBERG WEDGE

Chopped Bacon, Egg, Blue Cheese, Tomatoes, Red Onions, Creamy Garlic Peppercorn Ranch 13.5

VEGETABLE SALAD

Frisée, Roasted Zucchini, Asparagus, Heirloom Tomatoes, Red Peppers, Tomato-Lemon Vinaigrette 12.75

Seafood

CHEF'S DAILY FISH SELECTION

Broiled, Sautéed or Blackened 38

YELLOWFIN TUNA AU POIVRE*

Herb-Truffled Pommes Frites, Sautéed Asparagus 39

SOUTH AFRICAN LOBSTER TAILS

Broiled Twin Lobster Tails topped with Herb Bread Crumbs and Butter 59

COLOSSAL STUFFED SHRIMP

Jumbo Lump Crab Stuffing, Asparagus, Garlic Butter 39

GRILLED SALMON

Vegetable Risotto, Sautéed Spinach, Lemon Dill Beurre Blanc 35

Side Dishes

GIANT "LOADED" BAKED POTATO 10

TEMPURA ONION RINGS 9.75

CREAMED WHOLE LEAF SPINACH 10.5

ROASTED SEASONAL MUSHROOMS 9.75

PARMESAN-TRUFFLE STEAK FRIES 11.25

GORGONZOLA TATER TOTS 11.5

MACARONI AND CHEESE GRATIN 11

SAUTÉED ONIONS 8.75

GRILLED ASPARAGUS 9.75

CORN "OFF THE COBB" 9.75

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Chef's Selections

STEAKHOUSE BURGER*

Tempura Onion Rings, Parmesan Truffle Steak Fries,
Roasted Garlic Aioli, Onion Kaiser Roll 19

MIXED GRILL*

Filet Mignon, Lamb Chop with Garlic Butter and
Veal Tenderloin with Béarnaise Sauce 52

VEAL TENDERLOIN "OSCAR"*

Twin Tenderloins with Steamed Asparagus,
Sweet Lobster, Béarnaise Sauce 59

ALL AMERICAN HOT DOG

Pulled Pork Belly and Beans, Horseradish Grain Mustard,
Housemade Pickles, Hand Cut Fries 16

SURF AND TURF*

Our Filet Mignon served with
a South African Lobster Tail 59

VEAL CHOP*

Marinated in Lemon, Garlic and Rosemary.
Fork tender and bursting with flavor 49

ALL-NATURAL ROASTED CHICKEN

Rosemary, Garlic, Lemon, Asparagus,
Red Peppers, Zucchini and Red Bliss Potatoes 34

Specialty Items

BLACKENED RIBEYE*

Tempura Onion Rings, Asparagus, Lemon Butter 53

SLICED FILET MIGNON*

Our popular Filet sliced and served with a
Wild Mushroom Brandy Cream Sauce,
Mashed Potatoes and Grilled Asparagus 48

STEAK AU POIVRE*

A Prime New York Strip Steak rubbed with Pepper-
corns, served with Brandied Cream Sauce 55

"LOADED" NEW YORK STRIP*

Caramelized Onions, Sautéed Mushrooms,
Cheddar-Bacon Whipped Potatoes 56

RACK OF LAMB*

Rosemary, Parsley and Dijon Crusted 49

Classic Cuts

NEW YORK STRIP*

A full-bodied and full flavored
prime cut from the Short Loin 53

T-BONE*

Saves you from making the tough choice
between a NY Strip and a Filet 55

FLAGLER'S COLOSSAL RIB CHOP*

A hearty, juicy, bone-in Ribeye
with flavor as big as its size 49

PORTER HOUSE FOR TWO*

Combines the rich flavor of a Strip
with the tenderness of a Filet.
Served with Asparagus, Roasted Potatoes
and Béarnaise Sauce 105

FILET MIGNON*

A steakhouse favorite
Regular 52 Petite 43

RIBEYE*

Well marbled for peak flavor and
deliciously juicy 48

BONE-IN FILET MIGNON*

Enjoy the classic filet with added richness of cooking on
the bone Served with Horseradish Demi-Glace 57

DRY-AGED STEAKS*

Dry aged for a minimum of 28 days to ensure
utmost tenderness and robust flavors

Bone-In New York Strip 58

Tomahawk Rib Chop 59

Steakhouse

All menu prices subject to service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

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