

LEWIS STEAKHOUSE

Starters

SHRIMP COCKTAIL
LEMON, SIGNATURE COCKTAIL
SAUCE 24.99

ROASTED OYSTERS
GARLIC-CHILI BUTTER,
SMOKED BACON BREAD
CRUMBS 20.99

ROASTED BONE MARROW
WAGYU BEEF CHEEK
MARMALADE, CROSTINI 23.99

POINT JUDITH CALAMARI
LIGHTLY DUSTED, HOT
BANANA PEPPERS, MARINARA
19.99

CHARRED OCTOPUS
FINGERLING POTATOES,
CHORIZO, ROMESCO, AJI
AMARILLO 21.99

STUFFED BANANA PEPPERS
SAUSAGE, MARINARA,
PARMESAN 18.99

**JAPANESE A5 KOBE
STRIPLOIN**
TOGARASHI, PICKLED
MUSTARD SEED "CAVIAR",
BLACK GARLIC 62.99

THICK CUT BACON
HONEY CHIPOTLE GLAZE,
MARINATED TOMATO, BLACK
GARLIC AIOLI 19.99

FRENCH ONION SOUP
PROVOLONE, TOAST 11.99

Salads

CLASSIC CAESAR
ROMAINE, GARLIC CROUTONS,
SHREDDED PARMESAN 9.99

HOUSE GORGONZOLA
GREENS, RED ONION, TOMATO, CUCUMBER,
GORGONZOLA, GREEK VINAIGRETTE 9.99

STEAKHOUSE WEDGE
ICEBERG, BLEU CHEESE, RED ONION,
BACON, HARDBOILED EGG, TOMATO 10.99

JUMBO CRAB WEDGE
LITTLE GEM, BACON, TOMATO,
RADISH, AVOCADO RANCH 23.99

House Specialities

PAN SEARED CRAB CAKES
ROASTED CREAMED CORN,
FINGERLING POTATOES,
GRAIN MUSTARD SAUCE 44.99

**LOBSTER & SHRIMP
FRA DIAVOLO**
TOMATO, BANANA PEPPERS,
BUCATINI 39.99

PRIME STEAKHOUSE BURGER
GROUND WAGYU, WHITE
CHEDDAR, APPLEWOOD BACON,
LETTUCE, TOMATO, PICKLES,
CHARRED ONION AIOLI 26.99

CHILEAN SEABASS
TOGARASHI SPICE, BABY BOK
CHOY, SHIITAKE MUSHROOM,
MISO BROTH 50.99

DOUBLE CUT PORK CHOP
ROASTED CREAMED CORN,
FINGERLING POTATOES,
HONEY CHIPOTLE GLAZE 41.99

FILET MIGNON MEDALLIONS
WILD MUSHROOM RISOTTO,
RED WINE PORTOBELLA
DEMI-GLACE 38.99

TWIN LOBSTER TAILS
TWO COLD WATER TAILS,
DRAWN BUTTER MKT

BUTCHER'S CUT
HAND SELECTED DAILY
FEATURE MKT

WAGYU SKIRT STEAK
ROASTED FINGERLING
POTATOES, CALABRIAN CHILI
CHIMICHURRI 55.99

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please alert your server to any food allergies or special dietary requirements at time of order.
20% Gratuity will be applied to birthday discounts & parties of 8 or more.*

Dry-Aged Cuts

BEEF FLIGHT FOR TWO

COWBOY, A5 KOBE STRIPLOIN, BEEF CHEEK MARMALADE
OVER ROASTED BONE MARROW, TRIO OF CLASSIC SAUCES,
PICKLED VEG, CROSTINI 208.99

BONE-IN NEW YORK STRIP

18oz 71.99

PORTERHOUSE FOR TWO

36oz 135.99

COWBOY RIBSTEAK

28oz 95.99

TOMAHAWK EXPERIENCE

BEARNAISE, RED WINE PORTOBELLA DEMI-GLACE,
BONE MARROW BUTTER 40oz 141.99

Prime Cuts

FILET MIGNON

8oz 59.99 12oz 71.99

BONE-IN FILET MIGNON

16oz 89.99

PALM BEACH SIRLOIN

10oz 49.99

NEW YORK STRIP

12oz 55.99

DELMONICO

14oz 57.99

Classic Pairings

BROILED LOBSTER TAIL

COLD WATER TAIL,
DRAWN BUTTER MKT

GARLIC SHRIMP

GARLIC BUTTER, CROSTINI 20.99

OSCAR STYLE

LUMP CRAB, ASPARAGUS,
BEARNAISE 16.99

GORGONZOLA CRUST

MUSHROOM, ONION,
GORGONZOLA 8.99

BONE MARROW BUTTER

BONE MARROW, CHIVE 6.99

TRUFFLE-FOIE GRAS BUTTER

7.99

CLASSIC SAUCES

BEARNAISE OR RED WINE
PORTABELLA DEMI-GLACE 6.99

AU POIVRE

COGNAC, CREAM,
PEPPERCORN 11.99

For the Table

SPINACH

SAUTEED WITH GARLIC
OR CREAMED 12.99

ASPARAGUS

STEAMED WITH BUTTER,
SALT & PEPPER \$12.99
Lewis Style add 6.99

ROASTED BRUSSEL SPROUTS

SMOKED BACON, CHIPOTLE
AIOLI 14.99

ROASTED CREAMED CORN

SMOKED BACON, PARMESAN,
CHIVES \$12.99

HOUSE TATER TOTS

SCALLION, GOAT CHEESE,
CHARRED ONION AIOLI 11.99

SIGNATURE MASHED POTATOES

BUTTERMILK & BOURSIN
CHEESE 10.99

ALL NATURAL FRIES

SEA SALT 9.99

ONE POUND BAKED POTATO

BUTTER, SOUR CREAM, CHIVE
9.99

SKILLET HASHBROWN POTATO

CREME FRAICHE, CHIVES 11.99
truffled poached egg +5.99
1/2 oz caviar +23.99

LOBSTER MAC & CHEESE

ORECCHIETTE, SIGNATURE
BLEND OF CHEESES 23.99

PAN ROASTED WILD MUSHROOMS

WHITE WINE, BUTTER, THYME
11.99

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