

LEWIS STEAKHOUSE

Starters

SEARED PORK BELLY

napa cabbage slaw, korean chili
glaze, kimchi pickles 19.99

SHRIMP COCKTAIL

lemon, horseradish,
signature cocktail sauce 24.99

CHARRED OCTOPUS

fingerling potatoes, chorizo,
romesco, aji amarillo 21.99

ROASTED BONE MARROW

wagyu beef cheek
marmalade, crostini 23.99

ROASTED OYSTERS

garlic-chili butter, smoked bacon
bread crumbs 20.99

STUFFED HOT BANANA PEPPERS

sweet italian sausage, house
marinara, shredded parmesan
18.99

FRENCH ONION SOUP

provolone, toast 11.99

JAPANESE A5 KOBE STRIPLOIN

togarashi, pickled mustard seed
"caviar", black garlic 62.99

POINT JUDITH CALAMARI

lightly dusted, hot banana
peppers, marinara 19.99

Salads

HOUSE GORGONZOLA

greens, red onion, tomato,
cucumber, gorgonzola,
greek vinaigrette 9.99

STEAKHOUSE WEDGE

bleu cheese, red onion,
bacon, hardboiled egg, tomato
9.99

JUMBO CRAB WEDGE

little gem, bacon, tomato,
radish, avocado ranch 19.99

BURRATA & PROSCIUTTO

heirloom tomato, peach
vinaigrette, herbs 20.99

CLASSIC CAESAR

romaine, garlic croutons,
shredded parmesan 9.99

ASIAN SALAD

Greens, Cabbage, Peppers,
Carrots, Mandarin Oranges,
Ginger, Scallions, Sesame Seeds,
Cashews, Wontons, Sesame
Ginger Dressing 18.99
add shrimp 8.99
add salmon 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 CREAMED CORN

smoked bacon, parmesan,
chives 12.99

HOUSE TATER TOTS

scallion, goat cheese, charred
onion aioli 11.99

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 +24.99

ROASTED BRUSSEL SPROUTS

smoked bacon, chipotle aioli
14.99

SIGNATURE MASHED POTATOES

buttermilk & boursin cheese
10.99

ALL NATURAL FRIES

sea salt 9.99

BLACK TRUFFLE MAC & CHEESE

campanelle,
signature blend of cheeses 23.99

PAN ROASTED WILD MUSHROOMS

white wine, butter, thyme 11.99

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

OSCAR STYLE

lump crab, asparagus,
bearnaise 16.99

BONE MARROW BUTTER

bone marrow, chive 6.99

CLASSIC SAUCES

bearnaise or red wine
portabella demi-glace 6.99

GARLIC SHRIMP

garlic butter, crostini 20.99

GORGONZOLA CRUST

mushroom, onion,
gorgonzola 8.99

TRUFFLE-FOIE GRAS BUTTER

7.99

AU POIVRE

cognac, cream,
peppercorn 11.99

House Specialties

CHILEAN SEABASS

togarashi spice, baby bok
choy, shiitake mushroom,
miso broth 50.99

TWIN LOBSTER TAILS

two cold water tails,
drawn butter MKT

PAN SEARED SALMON

braised leeks, fingerling potatoes,
capers, fresh dill, beurre monte
39.99

ESPRESSO RUBBED AUSTRALIAN LAMB CHOPS

boursin whipped potatoes, red
wine demi 52.99

FILET MIGNON MEDALLIONS

wild mushroom risotto,
red wine portobella
demi-glace 38.99

WAGYU SKIRT STEAK

roasted fingerling potatoes,
Calabrian chili chimichurri 55.99

PRIME STEAKHOUSE BURGER

ground wagyu, white cheddar,
applewood bacon, lettuce, tomato,
pickles, charred onion aioli 26.99

DOUBLE CUT PORK CHOP

roasted creamed corn, fingerling
potatoes, honey chipotle glaze 41.99

BRAISED PRIME SHORT RIB

wild mushroom risotto, drunken
goat cheese, red wine jus 49.99

AUSTRALIAN WAGYU FILET MIGNON

boursin whipped potatoes, red
wine demi, truffle-foie gras butter
71.99

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