



STEAK.

Wednesday - Thursday 5pm - 10pm Friday - Saturday 5pm - 11pm Sunday 4pm - 8pm

CHILLED SEAFOOD TOWER

tower for 2 or 4 people market

CHILLED ALASKAN KING CRAB + ICED JUMBO SHRIMP + CHILLED LOBSTER TAIL

APPETIZERS

SPICY CANDIED BACON 13

black pepper + brown sugar + sweet and crispy bacon strips

SHRIMP COCKTAIL 16

jumbo prawns + cocktail sauce + spicy candied bacon

BAKED ESCARGOT 13

herbed butter + garlic + parmesan

KING CRAB CAKES 19

cajun remoulade + preserved lemon

FRIED CALAMARI 14

parmesan + marinara sauce

FILET POPS* 18

filet mignon + boursin cheese + pomegranate reduction

GRILLED SHRIMP 16

cherry tomato + basil butter sauce

LOBSTER TACOS 13

tortilla strips + creamy slaw + roasted corn + avocado + red pepper + cilantro aioli

SEA SCALLOPS* 14

diver scallops + chef seasonal inspired

SOUPS + SALADS

LOBSTER BISQUE 11

SOUP DU JOUR 9

SPINACH SALAD 10

baby spinach + egg + carrots + red onion + spicy candied bacon + warm bacon dressing

CAESARS ENTERTAINMENT SALAD 10

romaine lettuce + shaved parmesan + anchovy + house caesar

PEAR & BLUE CHEESE SALAD 11

dried cranberries + walnuts + pear + blue cheese + cranberry balsamic vinaigrette

CHOP TO IT 10

butter lettuce + grape tomatoes + cucumber + bacon bits + diced egg + avocado + cheddar + croutons + choice of dressing

THE SPIKE 12

butter lettuce + asiago croutons + cherry tomatoes + bacon + blue cheese

SPLIT PLATE CHARGE 2

'37 SPECIALTIES

LAMB CHOPS* 42

yogurt garlic sauce + mint vinaigrette

DUROC PORK CHOP* 38

rosemary garlic dijon cream + thyme

SOUTHERN ROASTED HALF CHICKEN 29

cottage fries + biscuit croutons + pan jus

BABY BACK RIBS 31

full rack + kansas city style

STEAKS



PRIME FILET MIGNON*

10 ounce market

PRIME² RIB*

12 ounce 34 16 ounce 38

PRIME TOMAHAWK CHOP*

30 ounce 130 accompanied by choice of 2 sides and 2 house salads



RIBEYE*

16 ounce 46

CENTER-CUT FILET*

8 ounce 43 12 ounce 50

THE PORTERHOUSE*

24 ounce 55

BONE-IN RIBEYE*

24 ounce 61

KANSAS CITY STRIP*

16 ounce 47

SAUCES + PAIRINGS

COGNAC + PEPPERCORN CREAM 2

HOLLANDAISE* 2

SEA SCALLOPS* 14

LOBSTER TAIL* market

BLUE CHEESE CRUST 6

KING CRAB LEG market

GRILLED SHRIMP (3) 16

LUMP CRAB MEAT OSCAR 16

SEAFOOD

SEAFOOD TRIO* market

lobster tail + king crab leg + 3 jumbo prawns

SEAFOOD PASTA* 34

wild mushrooms + seared scallops + king crab + jumbo shrimp + garlic cream sauce

HERB ROASTED SALMON* 29

olive oil + lemon + parsley + white wine

COLD-WATER LOBSTER TAILS*

twin 8 ounce market

ALASKAN KING CRAB LEG

pound and a half market

SCALLOPS* 40

diver scallops + chef seasonal inspired

SIDES 9

CHEF'S SIDE OF THE DAY

GRILLED ASPARAGUS

OFF-THE-COBB SWEET CORN

BAKED POTATO

SWEET POTATO MASH

'37 TRUFFLE FRIES

MASHED POTATOES

ADD LOBSTER 8

SAUTÉED WILD MUSHROOMS

LEMON BUTTER BROCCOLI

CHEF'S MAC & CHEESE

ADD CRAB 4

ADD LOBSTER 8