

SUSHI

SPICY TSUNAMI ROLL* 25

Spicy tuna, cucumber, topped with tuna & tobiko

WELLINGTON ROLL* 27

Snow crab, avocado, cucumber, masago, topped with seafood bake and eel sauce

CALIFORNIA ROLL* 18

Kani kama, avocado & cucumber topped with tobiko

TEMPURA SHRIMP ROLL 23

Asparagus, avocado, topped with avocado and eel sauce

SALADS

Grilled Chicken +7 "Almost Famous" Tenders (2) +7
Shrimp +12 Salmon* +12 Steak* +18

CLASSIC CAESAR SALAD Side 7 Dinner 16

Hearts of romaine, creamy caesar dressing, croutons, parmesan
add anchovies +2

KALE SALAD 18

Toasted almonds, dried cranberries, shaved parmesan, lemon
vinaigrette

CRUNCHY ASIAN SALAD 18

Crisp veggies, wontons, cashews, mandarin orange, sesame-soy
ginger dressing

HOUSE SALAD Side 7 Dinner 16

Spring mix, cherry tomatoes, cucumber, red onions, choice of
house made balsamic vinaigrette or ranch dressing

HANDHELDS

Served with your choice of potato or risotto

BIG ASS BURGER* 19

Two 6-ounce prime steakhouse patties, toppings your way

HALF ASS BURGER* 15

Single 6-ounce prime steakhouse patty, toppings your way

BISON BURGER* 25

Rich and sweet bacon jam, lettuce, tomato, onion, pickles

SHORT RIB FRENCH DIP 19

Slow roasted juicy short rib with birria dipping sauce.

FOUL MOUTHED CHICKEN SANDWICH 18

Breaded chicken breast, Ralph's WOW sauce, lettuce, tomato,
onion, pickles

NAUGHTY HOTTIE 18

Medium-heat breaded chicken sandwich tossed in an agave
chipotle glaze.

SMALL PLATES

ALMOST FAMOUS CHICKEN TENDERS 13

These "Almost Famous" fried chicken fingers are straight up addictive. Fresh
tenderloins brined for crazy juiciness, a secret spice blend & fried until the
crust is loud, crisp & melts in your mouth. Served with Ralph's WOW sauce!

CHEDDAR BRIOCHE ROLLS (4) 6

Served with whipped butter. Add bacon steak butter +4

BARBACOA SHRIMP 17

Blackened jumbo shrimp, parsnip & celery root puree, roasted tomato, charred
asparagus tips broken lemon vinaigrette

FRENCH ONION SOUP 13

Classic rich broth, caramelized onions, provolone cheese, ciabatta crouton

PORK BELLY BAO BUNS 14

Pillowly steamed buns, crispy edged pork, sticky pineapple chili aioli and
crunchy pickled veggies

OBNOXIOUSLY LOADED FRIES 14

Waffle cut fries, short rib, fontina & cheddar blend, sour cream & scallions

POINT JUDITH CALAMARI 19

Shatteringly crisp perfection, plump sweet rings

DYNAMITE SHRIMP 17

Crispy shrimp tossed in our special sauce a true Florida favorite!

BISON SLIDERS (3)* 19

Potato roll, tobacco onions, bacon jam

CRAB CHEESE DIP 17

Next level indulgence, sweet juicy lumps of crab, three-cheese sauce served with
wonton chips

CHICKEN AND CHURROS 18

"Almost Famous" chicken tenders are served with hot honey and Ralph's
WOW sauce hugged by crispy churros

ASIAN STICKY RIBS 17

Tender pork ribs roasted then lacquered in a finger-licking sweet savory sauce,
umami in every bite

CRAB STUFFED MUSHROOMS 17

Caps cradling sweet crab filling, with scampi butter

SHRIMP CORNDOGS 17

Jumbo shrimp Florida style corndogs

CHAR-GRILLED OYSTERS 16

Topped with bacon butter and blackened seasoning

HOUSE SPECIALTIES

BEEF WELLINGTON* 65

This timeless masterpiece is fine dining on a plate. Center-cut filet mignon, prosciutto with a spinach mushroom duxelles in golden flaky puff pastry. Available Medium Rare only.

1/2 POUND CHIMICHURRI FILET MIGNON SKEWER* 28

Grilled with luxury South American flair-tender tips charred to perfection then kissed with a vibrant chimichurri

SLOW BRAISED BEEF SHORT RIBS 30

Tender and savory, mushroom demi-glace, served with Yukon Gold mashed potatoes

14 OZ DUROC PORK CHOP* 32

Grilled ginger-soy glaze, Yukon Gold mash

THE PRIME ROASTED CHICKEN 28

Roasted bone-in chicken breast, fingerling potatoes, asparagus and lemon beurre blanc

MACADAMIA CRUSTED SNAPPER 29

Island-inspired masterpiece. Golden toasted macadamia crust, flaky tender snapper, vibrant mango salsa and silky beurre blanc

CRAB CRUSTED GROUPEL 49

Golden crispy sweet crabmeat crust flaky moist grouper, velvety lemon beurre blanc. With fingerling potatoes and asparagus

MOJITO GLAZED SALMON* 26

Pure sunshine on a plate. Faroe Island salmon with caramelized mojito glaze, zesty lime, fresh mint over tender zucchini noodles and charred cherry tomatoes

ZOODLES WITH SHRIMP OR CHICKEN 27

Sauteed tender fresh zucchini noodles bright garlic-lemon sauce, juicy cherry tomatoes and roasted asparagus tips

TRUFFLE AND SPINACH ORECCHIETTE 24

Pasta luxuriously tossed in a silky aromatic sauce truffle oil, vibrant spinach-mushroom cream sauce

BOLOGNESE 26

Deep, soul-warming Italian comfort prime beef slow simmered for hours velvety ragu, calamarata pasta & stracciatella.

LOBSTER ALA VODKA 29

Next level, date night luxury. Plump lobster chunks swimming in a creamy rose hued vodka sauce that clings to every little orecchiette "ear"

STEAKS

Served with your choice of potato or risotto

8OZ FILET MIGNON* 55

14OZ PRIME BONELESS RIBEYE* 49

12OZ FILET MIGNON*

69

22OZ PRIME BONE-IN COWBOY RIBEYE* 72

12OZ PRIME BONELESS NY STRIP* 57

14OZ PRIME CARIBBEAN MARINATED RIBEYE* 49

Next level addictive. juicy ribeye soaked in tropical marinade then grilled until the outside is perfectly caramelized and ridiculously tender

14OZ BONELESS BISON RIBEYE* 85

16OZ PRIME BONE-IN AMERICAN WAGYU STRIP* 95

24 OZ PRIME DRY AGED PORTERHOUSE*

95

For one or two guests

FROM THE OCEAN

GRILLED SHRIMP (4) 12

BLACKENED SHRIMP 12

SCAMPI STYLE SHRIMP 12

Garlic, white wine and butter dusted with parsley

Our house blend of spices blackened to perfection

SALMON 12

Grilled, blacked or mojito glazed

ENHANCEMENTS

BONE MARROW BUTTER 9

SAUTEED MUSHROOMS 7

AU POIVRE 9

brandy peppercorn cream sauce

CARAMELIZED ONIONS 7

BEARNAISE 6

BACON STEAK BUTTER 4

GORGONZOLA CRUST 7

CHIMICHURRI 5

FOR THE TABLE

CHAR GRILLED ASPARAGUS 9

COCONUT MANGO RISOTTO 7

HERB TOSSED ZUCCHINI NOODLES 8

YUKON GOLD MASHED POTATOES 7

SAUTEED SPAGHETTI SQUASH 8

BAKED POTATO 7

SAUTEED ONIONS 9

WAFFLE FRIES 6

SAUTEED MUSHROOMS 9

SAUTEED SPINACH WITH GARLIC 9

RISOTTO WITH MUSHROOMS 7

PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS AT TIME OF ORDER

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

20% Gratuity will be added all parties of 8+