

**STARTERS**

**LOBSTER COCKTAIL\***

Melon, Creamy Horseradish, Grapefruit, Bib Lettuce

**AHI TUNA TARTARE\***

Wasabi Mayo, Sesame Lavash, Avocado

**RICOTTA GNOCCHI**

Artichoke Purée, Iberico Ham, Herbed Crispy Crumbs, Truffle Oil

**SIGNATURE CRAB CAKE**

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

**THE STEAKHOUSE "WEDGE"**

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato

**BLACK PEPPER BACON**

Steakhouse Sauce Glaze

**HEIRLOOM TOMATO SALAD**

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

**KALE, APPLEWOOD NUESKE'S BACON**

Pecans, Cranberries, Lemon Dressing

**BABY ARUGULA SALAD**

Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing

**THE KING CAESAR SALAD\***

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

**ENTRÉES**

**PAN SEARED DOVER SOLE**

Cauliflower Purée, Almond Gremolata, Crispy Panko, Brown Butter Vinaigrette

**LEMON POACHED LOBSTER TAIL**

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

**SLOW PAN ROASTED CHICKEN**

Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

**GRASS FED LAMB CHOPS\***

Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

**ROAST PRIME RIB OF BEEF\***

Herb-Pepper Crust, Au Jus

**BARLEY BOURGUIGNON 'RISOTTO'**

Glazed Vegetables, Red Wine, Aged Parmesan

[FreestyleTravelers.com](http://FreestyleTravelers.com)

\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED

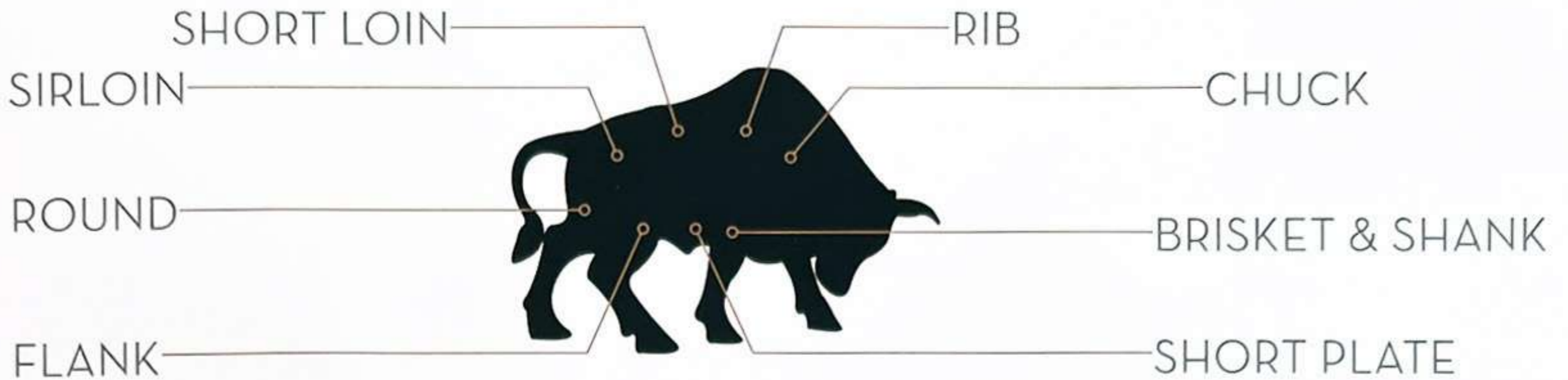
A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# FROM THE GRILL

Filet Mignon\* 6oz/170gr or 9oz/255gr • Ribeye Steak\* 12oz/340gr  
 Skirt Steak\* 9oz/255gr • NY Strip Steak\* 14oz/400gr



CHOOSE YOUR CUT

## PREMIUM CUTS

28 Days Dry Aged USDA Prime Bone in Filet Mignon\* 9oz/255gr \$52

59 Days Dry Aged USDA Prime NY Steak\* 14oz/396gr \$55

45 Days Dry Aged USDA Prime Ribeye Steak\* 14oz/396gr \$60

45 Days Dry Aged USDA Prime Porter House\* 32oz/902gr \$82

45 Days Dry Aged USDA Tomahawk\* 32oz/902gr (for two) \$95

**Butcher's Platter \$150**

28 Days Wet Aged Flat Iron Steak - 28 Days Dry Aged Filet Mignon -

45 Days Dry Aged Ribeye - 59 Days Dry Aged New York Strip

### PREMIUM TOPPINGS

FreestyleTravelers.com

BEARNAISE SAUCE

HOUSE STEAK SAUCE

CREAMY AU POIVRE SAUCE

BORDELAISE SAUCE

CHIMICHURRI SAUCE

BLACK TRUFFLE BUTTER

MAYTAG BLUE CHEESE CRUST

### SIDES

SMOKED BACON MAC & CHEESE

SAUTÉED SPINACH

GRUYÈRE TATER TOTS

GRILLED ASPARAGUS

PARMESAN TRUFFLE FRIES

ROASTED MUSHROOMS

CREAMED SPINACH

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