

SEAR



SMALL PLATES

Crispy Calamari <i>Chili-Garlic Sauce, Basil, Shishito Peppers</i>	14	Char-Grilled Pizza <i>Roasted Garlic, Prosciutto, Mozzarella, Arugula</i>	10
Tuna Poke <i>Ahi Tuna, Scallion, Pineapple, Sesame, Ponzu, Rice</i>	16	Burger Sliders <i>Sear Burger Sauce</i>	12
Searred Scallops <i>Mexican Street Corn, Cumin Lime Aioli, Cotija</i>	18	Stuffed Banana Peppers <i>Mozzarella, Ricotta, Blue Cheese, Crostini</i>	12
Jumbo Lump Crab Cakes <i>Lemon Aioli, Arugula</i>	16	Japanese Fried Chicken Thighs <i>Soy Ginger Marinade, Sweet Chili Aioli, Scallion, Sesame Seeds</i>	12
Wagyu Beef Tartare <i>Horseradish Gaufrettes, Chive, Egg Yolk</i>	16	Twice Baked Potato Croquettes <i>Bacon, Cheddar, Scallions, Jalapeño Ranch</i>	10
Crab Stuffed Clams Casino	16	Chicken Wings <i>BBQ or Hometown Style</i>	13
Burrata <i>Tomato Marmalade, Pine Nut, Basil, Focaccia</i>	14	Charcuterie Board <i>Chef's selection of meat and cheese</i>	16
Guajillo Pork Tacos (<i>Taste of Buffalo Winner</i>) <i>Salsa Blanco, Tomatillo Salsa, Cilantro, Corn Tortilla</i>	10	Lobster Bisque	10

—FROM OUR COLD BAR—

Daily Selection of Oysters
(1/2 doz.) • 16
Pomegranate Mignonette
Black Pepper and Sherry Mignonette
SEAR Cocktail Sauce

Tiger Shrimp Cocktail • 16

Clams (1/2 doz.) • 10
O.T.H. or Steamed with Butter and Hot Sauce

SEAR Seafood Platter
Oysters, Lobster, Shrimp, Crab, Clams

Grand • 49 serves 2-4
Extravaganza • 99 serves 4-8

SALAD SERVICE

Chopped 9
Romaine, Cucumbers, Tomatoes, Olives, Chickpeas, Summer Squash, Carrots, White Balsamic

Kale 10
Toasted Almond Granola, Dried Cranberries, Goat Cheese, Honey Citrus Vinaigrette

Caesar 11
Romaine, Parmesan, Croutons, Anchovy

Wedge 10
Baby Iceberg, Blue Cheese, Tomatoes, Bacon, Crispy Onions

STEAKS & CHOPS



USDA PRIME

Signature

8 oz. Filet Mignon
14 oz. New York Strip
16 oz. Ribeye

AMERICAN KOBE

Snake River Farms

8 oz. Sirloin Cap 50
8 oz. Manhattan Strip 60
8 oz. Filet of Ribeye 68

HOUSE PRIME

Hand Selected From Top U.S. Ranches

6 oz. Filet Mignon 36
16 oz. Bone-In Filet 69
24 oz. T-Bone 49
20 oz. Cowboy 60

45 Day Dry-Aged

22 oz. Kansas City Strip 62

FARM RAISED

12 oz. Bison Strip 48
Durham Ranch

New Zealand Rack of Lamb 38
Minted Demi

Roasted Chicken Breast 26
Madeira Sage Demi

Butchers Cut MKT

AT YOUR REQUEST

“SEAR” Steak Sauce • Salsa Verde
Truffle Butter 3 • Lobster Butter 3 • Blue Cheese 3
Béarnaise 3 • Brandy Peppercorn 3 • Lobster Tail 28 • Oscar Style 15

BISTRO CUTS

10 oz. SEAR Burger 17
Braised Bacon, White Cheddar, SEAR Burger Sauce, Truffle Fries

10 oz. Classic Burger 13
Cheese, LTO, French Fries

Steak Frites 22
8oz Flat Iron
Truffle Fries, SEAR Steak Sauce

Steak Sandwich 18
Caramelized Onions, Mushrooms, Provolone, Garlic Aioli, Arugula

FISH & SEAFOOD

Twin 8 oz. Lobster Tails 56
Drawn Butter, Lemon

Searred Ahi Tuna 36
Miso Glazed, Coconut Black Rice, Charred Pineapple, Broccolini

Moroccan Spiced Salmon 36
Harrisa Cous Cous, Green Olive, Crème Fraiche

Shrimp Scampi 28
Tiger Shrimp, Garlic, Basil, Tomato, Cappellini

To Share

SEARious Mushrooms	7	Lobster Mac & Cheese	16
Broccolini	8	Millionaire Mashed Potatoes	7
Grilled Asparagus	8	From The Farmer's Market	MKT
Bacon Brussels Sprouts	8	French Fries	6
Garlic Creamed Spinach	7	Truffle Fries	7

HOW IT'S DONE

Rare • Cool, Purple Center
Medium Rare • Warm, Red Center
Medium • Hot, Pink Center
Medium Well • Hot, Light Pink Center
Well • Hot, Grey Center

EXECUTIVE CHEF
JT Nicholson



CHEF DE CUISINE
Mike Swartz

