

You're about to enjoy extraordinary dining here at the region's premier steakhouse. Begin with a selection or two from our inspired starters, refreshing cold bar, and exquisite caviar selections. It's a beautiful start to your unforgettable High Steaks Steakhouse experience.



STARTERS

Seared Rougie Foie Gras

Huckleberry Gastrique, Pickled Mustard Seeds

Salumi Board

Chef's Selection of Cured Meats & Cheese, Served with Artisanal Bread & Accoutrements

Blue Lump Crab Cakes

Fried Capers, Lemon Beurre Blanc, Tomato

Prime Steakhouse Meatballs and Herbed Polenta

Prime Beef, Bramata Bianca Polenta, Neapolitan Sauce, Pecorino Romano

Bacon-Wrapped Shrimp

Tobacco Onions, Brandy-Dijon Sauce

COLD BAR

Big Eye Tuna Tataki

Urfa Biber-Shallot Crust, aromatic Gochugaru Oil, Black Garlic Aioli

“Four of a Kind” Prawn Cocktail

Poached Indian Ocean Prawn, Red Cocktail Sauce, White Cocktail Sauce

Pacific Oysters on the Half Shell*

Red Cocktail Sauce, Seasonal Mignonette

Jackpot Seafood Platter*

Perfect for Sharing. Half Maine Lobster, Seasonal Oysters, Colossal Snow Crab Claws, Indian Ocean Prawn, Spicy Big Eye Tuna

CAVIAR SELECTIONS

Includes our traditional accompaniments and toasted pain de mie.

Royal White Sturgeon, Elverta, CA*

Acipenser Transmontanus, Silky and Nutty with a Smooth Buttery Finish

Siberian Sturgeon, Poland*

Acipenser Baerii, Smooth and Savory, Large Black Pearl

Imperial Golden Osetra, Israel*

Acipenser Gueldenstaedtii, Glittering Gold Hue, Decadent Flavor, Rich and Briny Finish

SALAD

Our crisp salads are made with the finest, freshest ingredients.

Greek Shrimp Salad

Poached Jumbo Prawns, Sumac Pickled Red Onions, Tomato, Valbresso Feta Cheese, Cucumber, Castelvetrano Olives, Roasted Piquillo Pepper, Mediterranean Zaatar Vinaigrette

High Steaks Chopped Salad

Petite Romaine, Tomatoes, Applewood Smoked Bacon, Belgioso Gorgonzola, Avocado, White French Dressing

“Fork & Knife” Caesar Salad

Petite Romaine Hearts, Boquerones, High Steaks Caesar Dressing, Herbed Bread Crumbs

Baby Iceberg Wedge

Belgioso Gorgonzola, Cherry Tomatoes, Applewood Smoked Bacon, Blue Cheese Dressing, Chives & Crispy Shallots

SOUP

Rich, soul-warming perfection.

Sweet Corn and Lobster Chowder

Hominy, Benton's Smoked Bacon

French Onion

Gratin ed Gruy re, Swiss, & Pecorino Romano Cheeses

PRIME CUTS AND MORE

We proudly feature Midwestern USDA Prime beef, 35 day wet aged hand-cut by our in-house butchers and exquisitely seasoned with Maldon sea salt, Tellicherry peppercorn, and tallow butter. Elevate your steak to new culinary heights with one of our crowning glories!

8 oz. Petite Filet Mignon*

12 oz. Filet Mignon*

12 oz. Gentleman’s Steak Filet Mignon*

Bacon-Wrapped Jumbo Shrimp, Brandy-Dijon Sauce, Crispy Tobacco Onions

48 oz. Rib-Eye Tomahawk Chop (For Two)*

16 oz. or 24 oz. Prime Rib*

Cherry Wood Smoked (Limited availability; Tuesday, Friday & Saturday)

Surf & Turf*

8 oz. Filet Mignon, 12 oz. Tristan da Cunha Lobster Tail

22 oz. Bone-In Rib-Eye*

24 oz. Bone-In New York Strip Steak*

16 oz. Australian Wagyu New York Strip Steak

Queensland, Australia; “The Phoenix”

8 oz. Japanese Wagyu A5 Filet Mignon*

Traditional F1 Beef known for premium marbling, flavor and tenderness.
Yuzu, Fresh Wasabi Rhizomes, Wagyu Tallow Demi Glace, Shiso



CROWN YOUR STEAK

Oscar Style

Jumbo Lump Crab, Steamed Asparagus, Béarnaise Sauce

Caramelized Mushrooms with Texas Onions

Gorgonzola Blue Cheese Crust

Seared Rougie Foie Gras

Wrapped with Hickory Smoked Benton's Bacon

Madisonville, TN

Indian Ocean Shrimp Scampi

LAND AND SEA

When your appetite calls for something comforting yet deliciously different, our chefs listen! Presenting our unique take on those classic favorites that everyone loves.

New Zealand King Salmon*

Butter Basted

Pan Seared Wild Day Boat Scallops*

Blistered Cherry Tomatoes, Nduja Butter, Arugula Silvetta, Charred Artisanal Bread

1 lb. Colossal Alaskan Snow Crab Claws

Drawn Butter, Lemon

Tristan Da Cunha Lobster Tail*

Wild Caught, Drawn Butter, Lemon

Lamb Scottadito Chops*

Seasonal; Harissa Rubbed, Lamb Belly Bacon, Pistachio Crumble, Herbed Yogurt

Niman Ranch Double Cut Pork Chop*

20 oz. Heritage Pork; Huckleberry Gastrique, Pork Jus

Braised American Tajima Kuroge Washu Wagyu Short Rib

Black Garlic Glaze, Steamed Rice

Beef Brochette*

Prime Tenderloin Tips, Candied Benton’s Bacon, Wild Mushrooms, Roma Tomato, Chevre, Balsamic Reduction

Herb Roasted Half Chicken

Mary’s Organic Farm, Petaluma; Pan Jus

Elite Wagyu Burger*

Two 8 oz. Patties, Chef's Secret Sauce, Tomato, Lettuce,
Wisconsin Cheddar, Hokkaido Milk Bread Bun
Add Hickory Smoked Benton’s Bacon 7

Golden-Fried Chicken Breasts

Mary’s Organic Farm, Petaluma; Buttermilk Marinade, Sage Gravy

HIGH STEAKS SAUCE FLIGHT

Select Three House Sauces

Cilantro Garlic Butter

Tellicherry Au Poivre

Tarragon Bearnaise

Huckleberry- Coriander Demi Glace

Creamy Sage Gravy

Chablis Beurre Blanc

SHAREABLES

Our sharable sides aren't just delicious,
they're a necessity!

Smoked Gouda Macaroni & Cheese

Torchio Pasta, Wisconsin Cheddar,
Monterey Jack, Brown Butter Bread Crumbs

Yukon Gold Potato Purée

Butter, Chive

Sea Salt Baked Potato

Wisconsin Cheddar, Sour Cream, Chive,
Applewood Smoked Bacon

Au Gratin Potatoes

Smoked Gouda

Asparagus

Grilled or Steamed

Shiitake & Beech Mushroom Medley

Butter, Chicken Jus, Chive

Broccolini

Citrus, Urfa, Chicken Jus

Creamy Baby Spinach

Pecorino Romano

Brussels Sprouts

Piquillo & Marcona Almond Romesco

Sautéed Baby Spinach

Olive Oil; Salinas, Ca

High Steaks Truffle Fries

Garlic Aioli

ALLEN BROTHERS

Founded in Chicago's historic Union Stockyard, Allen Brothers has been crafting superior quality meats since 1893. Expert butchers cut and hand-select each cut – Prime beef from the best breeds sourced from the middle-northern states – using traditional aging techniques and precise specifications. High Steaks Steakhouse proudly serves a variety of Allen Brothers extraordinary cuts for your ultimate dining experience.



**High Steaks Steakhouse is a
AAA Four Diamond Award
winner for 12 consecutive years.**

MP (Market Price). For parties of 6 or more, an 18% gratuity will be added to the check for your convenience.

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Allergy Notice: Menu items may contain wheat, eggs, milk, peanuts, shellfish, tree nuts, soy, and fish. Please inquire for more details.