

Sizzlers

Modern American Classics, Served Hot

FULL MENU

Starters

Charred Octopus	\$22
<i>Smoked paprika, fingerling potato, chimichurri</i>	
Tuna Tartare	\$19
<i>Avocado, sesame-soy, crisp wonton</i>	
Burrata & Heirloom Tomato	\$18
<i>Basil oil, aged balsamic, sourdough crostini</i>	
French Onion Soup	\$14
<i>Gruyere crust, brioche</i>	

From the Grill

Sizzlers Signature Ribeye 16oz	\$58
<i>Charred, dry-aged, garlic butter</i>	
Dry-Aged New York Strip 14oz	\$52
<i>28-day aged, black pepper crust</i>	
Filet Mignon 8oz	\$54
<i>Red wine jus, roasted bone marrow</i>	
Tomahawk for Two 32oz	\$128
<i>Herb butter, chimichurri, table-side sear</i>	
Smoked Gouda Wagyu Burger	\$32
<i>Brioche, caramelized onion</i>	

Handmade Pasta & Seafood

Black Truffle Fettuccine	\$24
<i>House-made pasta, wild mushrooms</i>	
Cast-Iron Seared Salmon	\$34
<i>Lemon beurre blanc</i>	
Lobster Mac & Cheese	\$28
<i>Five-cheese blend</i>	
Pan-Seared Scallops	\$36
<i>Cauliflower puree, brown butter, crispy pancetta</i>	

Sides

Truffle Parmesan Fries	\$12
Charred Broccolini <i>Chili, garlic, lemon</i>	\$11
Loaded Mashed Potatoes <i>Bacon, chive, cheddar</i>	\$11
Creamed Spinach	\$10

Desserts

Smoked Chocolate Lava Cake <i>Vanilla bean ice cream</i>	\$14
Bourbon Bread Pudding <i>Salted caramel, whipped cream</i>	\$13
New York Cheesecake <i>Berry compote</i>	\$12

Craft Cocktails

Sizzlers Old Fashioned <i>Smoked, barrel-aged</i>	\$16
Charred Rosemary Negroni	\$15
Smoked Manhattan	\$16
Sizzlers Espresso Martini	\$15