



734.357.5700

Monday-Thursday
11am-8pm

Friday-Saturday
11am-9pm

Sunday
Closed

VIEW OUR
CONTACTLESS
BEVERAGE
MENU



WE HUMBL Y ASK
YOU TO SHARE
YOUR EXPERIENCE



@5IVESTEAKHOUSE



5IVE STEAKHOUSE

APPETIZERS & SHARABLES

★ 5IVE ONION SOUP (+gfo) 8

caramelized bermuda onion, vidalia onion, shallots, scallions, leeks, garlic, madeira broth, baked gruyère crouton

CALAMARI FRITTI (+gfo) 14

oven-roasted tomatoes, lemon confit, mixed greens, capers, salted chili aioli

★WHIPPED FETA DIP (+gfo) 14

toasted fennel, garlic, dill oven-roasted tomato, fresno chili paste, served with toasted baguette and crudité

JUMBO GULF SHRIMP COCKTAIL (+gf) 17

gently poached gulf shrimp, traditional cocktail sauce, lemon confit

CHARRED MEZCAL INFUSED OCTOPUS* (+gf) 14

quinoa, black beans, sweet corn, chorizo, roasted red peppers, cotija cheese, cilantro, lemon vinaigrette, poblano cream

★MEAT & CHEESE (+gfo) 16

chef's inspiration of cured meats, terrines, and patés, local and artisanal cheeses, seasonal complements

CHICKEN WINGS, 1lb (+gf) 16

crisp fried chicken wings, crudité vegetables, choice of traditional buffalo, cherry bbq, or chili-garlic sauce

TRUFFLE PARMESAN FRITES 10

beer-battered duck fat fries, fresh herbs, truffle salt, peppercorn aioli

★SEARED PRIME STEAK TIPS* (+gfo) 18

pearl onions, bacon lardons, beef butter, garlic, whole grain mustard, mixed herbs, griddled pita

“One cannot think well, love well, or sleep
well, if one has not dined well.”
-Virginia Woolf

SANDWICH BOARD

complimented with house-made chips

substitute fresh seasonal fruit (6), house frites (5), or signature panko onion rings (4)

5IVE LAKES GRILLED CHEESE (gfo) 14

havarti, cheddar, gruyère, smoked gouda, sourdough, parmesan crust, tomato bisque sidecar

THE BEST B-L-T AROUND (gfo) 15

griddled brioche, bacon pâte, farmhouse tomatoes, smoked bacon, baby greens, peppercorn aioli

TUNA POKE TACOS* (3) (gf) 16

sashimi saku block tuna, soy-honey marinade, toasted sesame seeds, cashew-cabbage slaw, green onion, pickled radish, corn tortilla, lime, wasabi aioli

★CLUB ST. JOHN (gfo) 16

hickory-smoked turkey, canadian bacon, applewood bacon, tomato, baby greens, gruyère, tomato aioli, toasted multigrain

BULGOGI “BAHN MI” (gfo) 16

korean marinated shaved ribeye, kimchi, chili paste, cucumber, kewpie mayonnaise, cilantro, toasted baguette

★5IVE STEAKHOUSE BURGER* (gfo) 16

half-pound patty, smoked gouda, bibb lettuce, pickles, applewood bacon, beefsteak tomato, sweet red onion, horseradish aioli, griddled ‘everything’ bun

★ THE FRENCHIE* (+gfo) 20

shaved ribeye, caramelized onions, havarti, creamy onion-herb spread, cuban style baguette

GRILLED EGGPLANT PITA (gfo) 14

oven-dried tomatoes, feta, garlic-fennel mousse, mixed greens, roasted red peppers, pickled red onion, olive-artichoke tapenade

COUNTRY FRIED CHICKEN SANDWICH (gfo) 15

house bacon-pimento cheese, lettuce, tomato, crispy shallots, cherry bbq sauce, peppercorn aioli, toasted sub bun

SALADS

STEAKHOUSE “WEDGE” (+gf) 14

bibb lettuce, bacon lardons, oven-dried tomatoes, smoked blue cheese crumbles, pickled red onions, cured egg yolk “snow”, mixed herbs, ranch

CRISPY BURRATA CAPRESE (+gfo) 16

heirloom tomatoes, compressed watermelon, toasted pine nuts, arugula, torn mint, pesto, balsamic glaze

FATTOUSH (+gfo) 11

spinach, mixed greens, pita chips, feta, heirloom tomatoes, cucumber, red onion, roasted eggplant, chickpeas, herb-sumac vinaigrette

our salads may be finished with your choice of:

herb-grilled chicken breast (+gf) 7

roasted verlasso salmon fillet* (+gf) 10

prime beef tenderloin tips* (+gf) 10

tiger shrimp scampi (+gf) 11

herb-butter poached scallops* (+gf) 16

5IVE STEAKS & STAPLES

★CHEF'S DAILY STEAK HIGHLIGHT* MARKET

limited quantity of chef's hand selected cut, seasonal accompaniments

ANGUS RESERVE FILET MIGNON* (gf) 50

roasted asparagus, butter mashed potatoes, foie gras demi-glace

★STEAK FRITES* 45

12 oz snake river farms american wagyu ribeye, beer-battered duck fat fries, ramp butter

HARISSA GRILLED CAULIFLOWER (gf) 23

spicy chili paste, wilted spinach, chickpea mousse, togarashi cashews, carrot chip, squash & black bean noodles, kaffir lime vinaigrette

SUMAC & HERB SEARED SALMON* (gf) 34

tomato risotto, fennel-citrus salad, torn mint & dill, pink peppercorn-parsley vinaigrette

★SEARED SCALLOPS* (gfo) 38

roasted corn pico, chive oil, cauliflower purée, bacon dust, spicy cornbread cake, micro-green salad, lemon vinaigrette

FISHERMAN'S DELIGHT (gfo) 38

shrimp, clams, mussels, lobster, jonah crab claws, andouille sausage, marbled potatoes, corn on the cob, seafood broth, toasted baguette

ROASTED CHICKEN (gfo) 30

citrus-hot honey glaze, roasted green beans, buttermilk hush puppies

*Notice: (+gf) notes gluten-free items, (+gfo) notes items that can be prepared gluten-free. While we are not an allergen-free kitchen, we are highly conscientious when preparing allergen free foods; please inform your server of any allergies you may have. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. ★ denotes house specialty

For parties of ten or more a 22% gratuity will be added to the check.