



We at Five  
Steakhouse take  
great pride in  
sourcing the freshest  
and highest quality  
local ingredients  
available. We use a  
group of remarkable  
vendors such as:

Chef Source  
(Canton)  
Carmela Foods  
(Detroit)  
Sakura Wagyu Farms  
(Ohio)  
Recovery Park Farms  
(Detroit),  
Guernsey's Dairy  
(Northville)  
Zingerman's  
Creamery  
(Ann Arbor)  
Farm Field Table  
(Ferndale)  
Featherstone Garden  
(Detroit)  
DelBene Produce  
(Detroit)  
Northern Haserot  
(Cleveland)  
Fortune Fish Gourmet  
(Chicago)  
Sysco Detroit  
(Canton)

Executive Chef  
**SEAN MOHAN**

## SMALL PLATES AND SHARED TASTES

### **ARTICHOKE DIP** (\*gfo) 15

baby spinach, boursin cheese, roasted artichoke hearts, reggiano, grilled stirato, crackers

### **MOULES-FRITES** (\*gfo) 16

prince edward island mussels, garlic-mustard beurre blanc, fresh herbs, brewery fries, spicy-herbed aioli

### **CALAMARI FRITTI** (\*gfo) 14

pickled chilies, fried capers, garden sprouts, preserved lemon, fennel pomodoro

### ★ **FRENCH QUARTER 'POUTINE'** 14

brewery fries, andouille-chicken gumbo, white cheddar curds, scallions, cajun spices

### **CHARRED OCTOPUS\*** (\*gf) 16

sumac, confit potato, castelvetroano olives, bitter greens, sherry vinaigrette, bacon-pepper rouille, pickled chilies

### **GULF SHRIMP COCKTAIL** (\*gf) 17

chardonnay-poached gulf shrimp, traditional cocktail sauce, remoulade, lemon aigre-doux

### ★ **MEAT & CHEESE** (\*gfo) 20

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

### **SEARED PRIME STEAK TIPS\*** (\*gfo) 19

seasonal mushrooms, caramelized vidalia, house bacon lardons, bourbon demi crème, smoked blue cheese, grilled stirato

### **ROASTED BONE MARROW** (\*gfo) 17

bacon paté, grilled sourdough, pickled vegetables, mixed herb gremolata

## SOUP & SALAD

### ★ **5IVE ONION** (\*gfo) 8

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

### **CURRIED TOMATO LENTIL** (\*gf) 8

garbanzo, cilantro, moroccan spice, medjool date

### **CAESAR** (\*gfo) 9

baby kale, romaine, reggiano 'two ways', traditional garlic-anchovy dressing, stirato crostini, roasted tomato tapenade

### **WEDGE** (\*gf) 10

baby iceberg, house applewood bacon, cured tomato, smoked blue cheese, chopped egg, buttermilk ranch

### **URBAN GARDEN** (\*gf) 11

artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, zingerman's fresh goat cheese, dried cranberry, marcona almonds, apple-cranberry vinaigrette

*all of our salads may be finished with your choice of our house-made dressings:*

red wine vinaigrette, smoked blue cheese dressing, buttermilk ranch, apple-cranberry vinaigrette

## SHAREABLE SIDES

### **POTATOES AND SUCH**

buttermilk whipped potatoes (\*gf) 8 | truffle frites 10 | freekeh risotto 8 |

chickpea-kale 'cassoulet'(\*gf) 8 | smoked blue cheese polenta (\*gf) 8 | confit marble potatoes (\*gf) 10

### **VEGETABLES**

charred rapini (\*gf) 11 | caramelized mushrooms (\*gf) 11 | fried brussels sprouts 9 |

roasted root vegetables (\*gf) 8 | charred asparagus (\*gf) 10

### **5IVE CHEESE MAC** 10

campanelle, bacon, smoked gouda, cheddar, gruyère, harvarti, reggiano-brioche crust

### **5IVE SIGNATURE PANKO ONION RINGS** 8

pickled chilies, horseradish aioli

## STAPLES AND SEAFOOD

### **PORK PORTERHOUSE\*** (\*gf) 32

chorizo braised collards, smoked blue cheese polenta, apple cherry chutney, rock n rye bbq

### ★ **ROASTED VERLASSO SALMON\*** (\*gf) 34

winter spice crust, chick pea-kale 'cassoulet', micro crudités, green apple-fennel slaw, sour grape vinaigrette

### **MAINE DAYBOAT DIVER SCALLOPS\*** (\*gfo) 38

lemon butter poached, freekeh risotto, forest mushrooms, house pancetta crisps, leek soubise, pomegranate, saffron-lemon coulis, chanterelle dust

### **THAI SEAFOOD CURRY** (\*gf) 36

sea scallops, gulf shrimp, prince edward island mussels, finfish, crab, coconut bamboo rice, pickled vegetables, red curry broth, pea tendrils, scallions

### ★ **SURF & TURF\*** (\*gfo) 72

angus reserve filet mignon, poached lobster tail, buttermilk whipped potatoes, baby vegetables, bearnaise, bourbon demi, garden shoots

### **JOYCE FARMS AIRLINE CHICKEN BREAST** (\*gfo) 29

cider brined free-range organic breast, rapini, forest mushrooms, house ricotta dumplings, madeira reduction, verjus, frizzled leeks

### ★ **SHORT RIB WELLINGTON** 38

72-hour braised, puff pastry, herbed crepe, spiced capicola, mushroom duxelles, roasted root vegetables, black garlic-miso demi

### **JUMBO LUMP CRAB CAKES** 36

warm kale panzanella, baby heirloom tomato, english cucumber, radish, scallion, toasted stirato, cured tomato coulis, sumac vinaigrette, minted feta espuma

### **MEMA'S FALAFEL** (\*gf) 26

mediterranean herb fritters, pecan shattah, cilantro vinaigrette, eggplant-tahini emulsion, yoghurt, assorted pickles

## 1400° BROILED PREMIUM STEAKS AND CHOPS\* (\*gfo)

*all cuts are finished with herbed garlic beef butter and presented with your choice of detroit zip sauce, béarnaise, or bourbon demi-glace.*

### **ANGUS RESERVE PRIME CULOTTE SIRLOIN – 8OZ.** 38

### **FILET MIGNON – 8OZ.** 48

### **SNAKE RIVER FARMS WAGYU DELMONICO RIBEYE – 14OZ.** 59

### **USDA PRIME NEW YORK STRIP – 16OZ.** 60

### **SNAKE RIVER FARMS WAGYU TOMAHAWK – 32OZ.** 125

### **GREAT LAKES WAGYU – MKT**

*locally raised wagyu beef, rotating cuts and sizes available, please inquire*

### **JAPANESE A5 WAGYU – MKT**

*bms 11+, rotating cuts and sizes available, please inquire*

**Five's signature ragu:** wild mushrooms, bacon, caramelized vidalia onions, bourbon demi crème 5

**toppings:** crab oscar (\*gf) 13 | shrimp scampi (\*gf) 12 |

seared scallops (\*gf) 16 | 6oz broiled lobster tail (\*gf) 25

**crusts:** au poivre – mixed peppercorns, bourbon demi crème 5 |

black & bleu – smoked blue cheese, cajun spice (\*gf) 5

*\*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 a chance of a food-borne illness.*

*★ notes house specialty*

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

We proudly offer Angus Reserve, USDA Prime, Snake River Farms American Wagyu, FarmFieldTable heritage breed pork, MSC-certified seafood, Japanese A5 Wagyu, and meats from a network of the premier ranches and pastures across the globe. Our hand-cut steaks are chosen from the top 2% of grain- and grass-fed beef in the world, and aged a minimum of 28 days.

Our steaks and chops are served at the following temperature requests:

**Blue** – cold red center, practically raw.

**Rare** – cool red center.

**Medium Rare** – luke-warm reddish center.

**Medium** – warm reddish-pink center.

**Medium Well** – warm pinkish-brown center.

**Well** – hot brown center, no pink.

**Burnt** – fully charred crust, hot brown center, dry as a bone.

We only know how to prepare our food fresh to order; please allow proper cooking and resting time for larger cuts.