



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 and Gourmet (Chicago), and Sysco Detroit (Canton).

Executive
Chef
SEAN MOHAN

SMALL PLATES AND SHARED TASTES

MUSSELS 14

prince edward island, tomato-fennel ragout, vodka fumet, castelvetro olive, citrus, worcestershire, horseradish, lovage, grilled stirato

CALAMARI FRITTI 13

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

ARTICHOKE DIP (*gfo) 15

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

AHI TUNA CRUDO* (*gfo) 14

togarashi, nappa slaw, ponzu, wasabi-cashew aioli, dragon sauce, crisp wontons, nori chips

BACON 'N' EGGS (*gf) 12

calabrese deviled local eggs, house pork belly, strawberry spun sugar, bitter greens, roasted tomato, mustard vinaigrette

GULF SHRIMP COCKTAIL (*gf) 15

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

SEARED PRIME STEAK TIPS* (*gfo) 17

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

LUMP CRAB CAKES 18

creamed street corn, bell pepper mostarda, mezcal pickled chilies, garden shoots

MEAT & CHEESE (*gfo) 20

chef's inspiration of cured and smoked meats, local and artisanal cheeses, seasonal accoutrements

SOUP & SALAD

FIVE ONION (*gfo) 8

caramelized vidalia and red onion, shallot, scallion, garlic, madeira broth, gruyère brioche gratin

PEA & CRAB VELOUTÉ (*gf) 8

fresh peas, watercress, vidalia onion, preserved lemon, fines herbes, lump crab

CAESAR (*gfo) 8

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

WEDGE (*gf) 8

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

URBAN GARDEN (*gf) 8

artisan lettuces, cress, pickled strawberries, citrus segments, blueberries, feta, spiced pepitas, bermuda onion, ginger 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, ginger vinaigrette

SHAREABLE SIDES

POTATOES AND SUCH 8 each

buttermilk pommes purée (*gf) | truffle-parm frites | saffron pilaf (*gf) | smoked marbles | sweet corn-fava succotash (*gf) | smoked gouda-chorizo grits (*gf)

VEGETABLES 8 each

charred asparagus (*gf) | caramelized mushrooms (*gf) | fried kale and brussel sprouts | creamed street corn (*gf) | honey roasted carrots (*gf)

FIVE CHEESE MAC 8

campanelle, bacon, smoked gouda, pinconning, gruyère, mascarpone, reggiano-brioche crust

FIVE SIGNATURE PANKO ONION RINGS 8

pickled chilies, spicy garlic aioli

STAPLES AND SEAFOOD

SURF/TURF* (*gfo) 55

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

PENNSYLVANIA LAMB 'HALF RACK'* (*gf) 43

grilled domestic lamb rack, sweet corn-fava succotash, mint pistou, balsamic, pea tendrils

BRAISED GREAT LAKES WAGYU 'BBQ' BRISKET 36

72-hour braise, smoked marble potatoes, low country slaw, rye pickles, bourbon-stout glace, spicy traverse city cherry 'ketchup'

'THREE LITTLE PIGS'* 33

local heritage pork tenderloin, ancho-coffee rub, house bacon fried sprouts, smoked gouda-chorizo grit cakes, cherry-gochujang bbq

THAI SEAFOOD CURRY (*gf) 33

sea scallops, gulf shrimp, p.e.i. mussels, finfish, fresh peas, coconut bamboo rice, heirloom tomato, rice wine pickled vegetables, red curry broth, pea tendrils, scallions

ROASTED VERLASSO SALMON* (*gfo) 32

creamed street corn, charred pepper coulis, aji amarillo, mezcäl pickled chilies, micro salad

CARDAMOM GLAZED SEA SCALLOPS* (*gf) 35

local honey, saffron pilaf, 'mushy peas', sweet corn veloute, micro vegetables, garden shoots

JOYCE FARMS AIRLINE CHICKEN BREAST 28

new england i.p.a. brined free-range organic breast, bourbon barrel aged apple vinegar, caramelized local mushrooms, house ricotta dumplings, charred leek jus, crisp lotus root

ROASTED BEET 'SIRLOIN' (*gf) 26

sherry braised heirloom beet, cauliflower-sunchoke mousse, garden vegetables, tarragon oil, ginger emulsion, pea sprouts, zingerman's fresh goat cheese

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

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

ANGUS RESERVE CULOTTE SIRLOIN – 8OZ. 32

ANGUS RESERVE FILET MIGNON – 8OZ. 40

SNAKE RIVER FARMS WAGYU DELMONICO RIBEYE – 14OZ. 48

USDA PRIME NEW YORK STRIP – 16OZ. 54

ANGUS RESERVE PORTERHOUSE – 24OZ. 64

SNAKE RIVER FARMS WAGYU TOMAHAWK RIBEYE FOR TWO – 32OZ. 115

DOMESTIC GREAT LAKES WAGYU – MKT

(rotating cuts and sizes available, please inquire for more details)

JAPANESE A5 WAGYU – MKT

(rotating cuts and sizes available, please inquire for more details)

5ive's signature ragu: wild mushrooms, bacon, caramelized cipollini onions, bourbon demi crème 5

toppings: crab oscar 12 | shrimp scampi (4) 12 | seared U-10 scallops (3) 15 | broiled lobster tail (6oz) 20

crusts: au poivre – mixed peppercorns, bourbon demi crème 3 | black & bleu – smoked blue cheese, cajun spice 3

Split plate charge: \$5.00. For parties of six or more a 22% gratuity will be added to the check.

***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.**

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.