



5IVE STEAKS & STAPLES

add a small wedge salad, caesar salad,
or cup of daily soup 5

ANGUS RESERVE FILET MIGNON* (*gf) 40

8oz, honey roasted heirloom carrots,
smoked marble potatoes, garlic herb butter

ANGUS RESERVE COULOTTE SIRLOIN* (*gf) 32

8oz, buttermilk pommes purée, micro vegetables,
garlic herb butter

THAI SEAFOOD CURRY (*gf) 26

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

ROASTED VERLASSO SALMON* (*gfo) 23

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

CARDAMOM GLAZED SEA SCALLOPS (*gf) 26

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

JOYCE FARMS AIRLINE CHICKEN BREAST 21

free range organic breast, house ricotta dumplings,
caramelized local mushrooms, charred leek jus,
barrel aged apple vinegar, crisp lotus root

ROASTED BEET 'SIRLOIN' (*gf) 18

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

We proudly offer angus reserve, usda prime, snake river farms
american wagyu, kurobuta pork, msc certified seafood, durham
ranch venison, 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.

Executive Chef
SEAN MOHAN

SOUPS & ENTRÉE SALADS

all salads and soups are created with the finest and freshest locally
sourced seasonal ingredients available.

5IVE ONION SOUP (*gfo) 8

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

DAILY SOUP INSPIRATION cup 6 | bowl 8

inquire with your server

WEDGE SALAD (*gf) 13

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

URBAN GARDEN SALAD (*gf) 13

artisan lettuces, cress, pickled strawberries, citrus,
blueberries, feta, spiced pepitas, shaved red onion,
ginger vinaigrette

CAESAR SALAD (*gfo) 12

baby kale, romaine, parmesan reggiano 'two ways',
traditional garlic-anchovy dressing, semolina crouton,
roasted tomato tapenade

COBB SALAD (gf*) 17

romaine-iceberg lettuce blend, smoked blue cheese,
boiled egg, avocado, bermuda onion,
applewood smoked bacon, smoked turkey,
cured tomato, red wine vinaigrette

our salads may be finished with your choice of:

herb-grilled chicken breast 6

roasted verlasso salmon filet* 7

prime beef tenderloin tips* 10

tiger shrimp (4) 11

butter poached U-10 scallops* (3) 15

SANDWICH BOARD

complimented with "epic" chips

add a wedge salad, caesar salad,
or cup of the daily soup 5

substitute fresh seasonal fruit, house frites,
or signature panko onion rings 4

THE BIG PHIL* (*gfo) 19

broiled sirloin, applewood bacon, charred bell peppers,
caramelized onions, roasted mushrooms, garlic aioli,
gruyère, griddled 'everything' bun

LOW COUNTRY 16

guernsey's buttermilk fried chicken breast, rye pickles,
house pimento cheese, applewood bacon,
savannah bbq glaze, torta roll

BÁNH MÌ 16

smoked pork loin, house pork belly, gochujang bbq,
rice wine pickles, fresh cucumber, duke's mayonnaise,
preserved chilies, cilantro, cuban roll

5IVE SIGNATURE STEAKHOUSE BURGER* (*gfo) 15

half-pound patty, pimento cheese, beefsteak tomato,
watercress, applewood bacon, caramelized vidalia,
griddled 'everything' bun

SOHO CLUB (gfo*) 15

hickory smoked turkey, applewood bacon, avocado,
tomato, arugula, gruyère, garlic aioli, toasted multigrain

THE EUGENE 15

maryland lump crab cake, steakhouse slaw, rémoulade,
beefsteak tomato, griddled hamtramck potato roll

HAIGHT-ASHBURGER (*gfo) 14

vegan black bean-quinoa patty, avocado, arugula,
sun-dried tomato tapenade, shaved bermuda onion,
griddled hamtramck potato roll

TRI-COUNTY GRILLED CHEESE 12

pinconning cheddar, gruyère, beefsteak tomato,
caramelized cipollini onion, sourdough, pecorino crust,
tomato basil bisque

*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.

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