



734.357.5700

All-Day Menu
Monday-Saturday
11am-9pm

Sunday Closed

Weekend Brunch
Saturday
8am-11am

Sunday
8am-1pm

VIEW OUR
CONTACTLESS
BEVERAGE
MENU



WE HUMBLY ASK
YOU TO SHARE
YOUR EXPERIENCE



@5IVESTEAKHOUSE



5IVE STEAKHOUSE

4.15.2021

APPETIZERS & SHARABLES

★ 5IVE ONION SOUP (+gfo) 8

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

TOMATO BISQUE (+gf) 8

parmesan, herbs

TRUFFLED PARMESAN FRITES 10

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

★ WARM FETA GARLIC DIP (+gfo) 14

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

CALAMARI FRITTI (+gfo) 14

oven-roasted tomatoes, mixed greens, lemon vinaigrette, capers, salted chili aioli, preserved lemons

★ MEAT & CHEESE (+gfo) 18

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

★ STEAK TIPS STROGANOFF* (+gfo) 18

mushrooms, pancetta, horseradish cream, demi-glace, toasted baguette

CHICKEN WINGS, 1lb (+gf) 16

crispy fried chicken wings, crudité vegetables, choice of buffalo, kansas city bbq, alabama bbq, or chili-garlic sauce

BRUSSELS SPROUTS (+gf) 14

pancetta lardons, hazelnuts, pickled grapes, chili-garlic vinaigrette

MODERN MAC & CHEESE (+gfo) 14

white cheddar, amish butter cheese, pancetta lardons, herb crumb topping

SANDWICH BOARD

complimented with house-made chips

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

★ 5IVE GRIDDLED CHEESES (+gfo) 14

cheddar, gruyère, havarti, butter cheese, parmesan crusted sourdough, tomato bisque sidecar

ROASTED ARTICHOKE SALAD (+gfo) 12

celery, red onion, water chestnuts, mixed greens, crispy chickpeas, herb aioli, split top sandwich roll

FILLET O' COD* (+gfo) 15

sourdough batter, lettuce, tomato, herb aioli, toasted sub roll

★ HOT ST. JOHN (+gfo) 15

hickory-smoked turkey, applewood bacon, tomato, gruyère, blue cheese béchamel, sourdough

SMOKED LAMB & BEEF GYRO (+gfo) 16

warm pita, garlic tzatziki, roasted tomato, feta, pickled red onion

BRINED & FRIED CHICKEN (+gfo) 15

dill brine, herb aioli, dill pickle, butter cheese, lettuce, tomato, bacon

★ 5IVE STEAKHOUSE BURGER* (+gfo) 16

8oz custom blend patty, havarti, spring mix lettuce, pickles, applewood bacon, beefsteak tomato, sweet red onion, peppercorn aioli, toasted pretzel bun

★ 5IVE'S STEAK SANDWICH (+gfo) 18

shaved ribeye, roasted mushrooms, butter cheese, cheddar sauce, pickled peppers, fried shallots, cuban style baguette

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

CLASSIC CAESAR (+gfo) 6/12

romaine, parmesan, herb crouton, garlic-anchovy dressing

WINTER ASIAN SALAD (+gfo) 6/12

artisan lettuce blend, shaved napa cabbage, edamame, shaved carrots, red onion, mandarin orange supremes, crispy soba noodles, sesame chili vinaigrette

our salads may be finished with your choice of:

herb-grilled chicken breast (+gf) 7

roasted aukra salmon fillet* (+gf) 10

prime beef tenderloin tips* (+gf) 10

jumbo shrimp scampi (+gf) 16

seared u-10 scallops* (+gf) 16

6oz maine lobster tail* (+gf) 22

5IVE STEAKS & STAPLES

★ CHEF'S DAILY STEAK HIGHLIGHT* (+gf) MARKET

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

8oz ANGUS RESERVE FILET MIGNON* (+gf) 49

seasonal vegetables, butter mashed potatoes, red wine demi-glace

16oz PRIME RIBEYE* (+gf) 55

seasonal vegetables, butter mashed potatoes, red wine demi-glace

★ VINTAGE BEEF FEATURE* (+gf) MARKET

australian "vaca vieja", seasonal accompaniments

★ SURF & TURF* (+gf) 68

8 oz vaca filet, 6 oz maine lobster, mashed potatoes, chef's vegetable, red wine demi-glace

SMOKED BONE-IN VACA BEEF SHORT RIB (+gfo) 32

bourbon mustard demi-glace, rutabaga purée, pickled vegetables

HARISSA GRILLED CAULIFLOWER (+gf) 23

mixed greens, lentil penne pasta, spicy chili paste, togarashi hazelnuts, red pepper coulis

ROASTED PACIFIC HALIBUT* (+gfo) 32

carrot, pineapple & hazelnut salad, bamboo rice pilaf, spicy vinaigrette

★ SEARED DIVER SCALLOPS* (+gfo) 36

white miso roasted butternut squash, edamame, asian pear, sake rice pilaf, almond-thai basil pesto, crispy lotus root, house chili vinaigrette

FISHERMAN'S DELIGHT (+gf) 43

jumbo shrimp, scallops, mussels, andouille sausage, roasted marble potatoes, spicy marinara, ajo blanco

LOBSTER MAC N CHEESE (+gfo) 32

north american lobster, white cheddar, amish butter cheese, piquillo peppers, herb crumb topping

CITRUS DUCK* (+gf) 28

seared duck breast, rutabaga purée, roasted potatoes, caramelized fennel, citrus bigarade sauce

SMOKED CHICKEN BREAST 29

airline chicken breast, polenta, shishito peppers, sweet chili glaze, bourbon chicken demi-glace

**"One cannot think well, love well, or sleep well,
if one has not dined well."**

-Virginia Woolf

(+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.