



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



SIVE STEAKHOUSE

7.6.2021

APPETIZERS & SHARABLES

★ FIVE ONION SOUP (+gfo) 8

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

TRUFFLED PARMESAN FRITES 10

beer-battered fries, truffle oil, truffle salt, mixed herbs, lemon-herb aioli

★ FETA GARLIC DIP (+gfo) 15

cream cheese, feta, dill, water chestnuts, garlic, pita chips, crudité

CALAMARI FRITTI (+gfo) 14

blistered tomatoes, mixed greens, lemon vinaigrette, capers, salted chili aioli, preserved citrus wedges

SEAFOOD TACOS (+gf) 17

shrimp & scallop ceviche, esquites, pickled jalapeño, lime wedge, cilantro, soft corn tortilla

SHRIMP COCKTAIL (+gf) 18

white wine poached, cocktail sauce, preserved citrus wedges

★ STEAK TARTARE* (+gfo) 18

chopped raw filet mignon, mixed herbs, cured egg yolk "snow", lemon vinaigrette, beef butter aioli, house made potato chips

MEAT & CHEESE (+gfo) 18

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

★ STEAK TIPS* (+gfo) 17

mushrooms, roasted peppers, armagnac demi-glace cream, fried pickled onions, warm pita

BRUSSELS SPROUTS (+gf) 14

pancetta, hazelnuts, pickled grapes & onions, chili-garlic vinaigrette

MODERN MAC & CHEESE (+gfo) 14

smoked white cheddar, amish butter cheese, bacon lardons, herb crumb topping

SANDWICH BOARD

complimented with house-made chips
substitute fresh seasonal fruit (6), house frites (5), or panko onion rings (4)

★ GRIDDLED CHEESES (+gfo) 14

cheddar, gruyère, butter cheese, parmesan crusted sourdough

TURKEY PIMENTO (+gfo) 15

hickory-smoked turkey, tomato, bacon-pimento pub cheese, lettuce, avocado aioli

SMOKED LAMB & BEEF GYRO (+gfo) 16

warm pita, garlic tzatziki, heirloom tomato, chèvre, pickled red onion

CHICKEN SALAD CLUB (+gfo) 15

poached chicken, applewood bacon, pickled grapes, celery, onion, croissant

★ FIVE STEAKHOUSE BURGER* (+gfo) 16

8oz custom blend patty, smoked white cheddar, spring mix lettuce, pickles, heirloom tomato, sweet red onion-bacon jam, toasted challah bun

PRO-TIP: LOW COUNTRY CHICKEN SANDWICH 19

country fried chicken breast, pimento cheese, bacon, lettuce, tomato, bourbon-mustard bbq sauce, aloha bun

In memory of Chef Sean Mohan, \$5 from each sold
through 7/22 will be gifted to the
Schoolcraft Culinary Scholarship Fund

SALADS

STEAKHOUSE "WEDGE" (+gf) 16

bibb lettuce, bacon lardons, pickled berries, cherry tomatoes, amish butter cheese, pistachios, cured egg yolk "snow", mixed herbs, basil-buttermilk vinaigrette

CLASSIC CAESAR (+gfo) 6/12

romaine, parmesan, herb crouton, garlic-anchovy dressing

STONE FRUIT CAPRESE (+gfo) 8/16

pickled, grilled & smoked stone fruit, arugula, spiced pepitas, prosciutto, saba, goat cheese mousse, honey-champagne vinaigrette, red hawaiian salt

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

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) 52

seasonal vegetables and potatoes, armagnac demi-glace

16oz PRIME RIBEYE* (+gf) 57

seasonal vegetables and potatoes, armagnac demi-glace

★ VINTAGE BEEF FEATURE* (+gf) MARKET

australian "vaca vieja", seasonal accompaniments

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

bourbon mustard demi-glace, white bean purée, pickled vegetables

SEARED LAMB LOIN* (+gf) 33

parsnip purée, tri-colored carrots, ramp pesto, lamb demi-glace

BLACK BEAN FEIJOADA (+gf) 23

sweet potatoes, onions, peppers, celery, corn meal farofa, quinoa, cilantro, kale chips

ROASTED PACIFIC HALIBUT* (+gf) 35

corn risotto, roasted summer squash, heirloom tomatoes

★ SEARED DIVER SCALLOPS* (+gfo) 36

coconut-peanut sauce, bok choy, carrots, chili paste, glass noodles, cilantro, mushrooms, crushed peanuts

CRISP PORK BELLY (+gf) 29

broccoli rabe chimichurri, kale hash, pickled red onions, sherry vinegar gastrique

ZA'ATAR SPICED CHICKEN BREAST (+gfo) 29

skordalia, chilled mediterranean couscous & orzo salad

"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.