

FIRE

WATER



DRY AGED NY STEAK 65
 (Brass Town) Grass Fed Bone-in NY strip served with Mushroom Risotto, Grilled Asparagus. Topped with Chimichurri.

SIGNATURE PRIME RIBEYE 62
 Prime Aged Ribeye served with Yukon Gold Mashed Potatoes, and Seasonal Vegetable. Topped with Chimichurri butter **GF**

FILET LOBSTER OSCAR MIGNON 54
 8 oz Filet Mignon topped with ½ Maine Lobster Tail, finished with a Béarnaise Sauce, Grilled Asparagus with Yukon Gold Mashed Potatoes **GF**

FILET MIGNON 43/48
 6oz/8oz Tenderloin of Beef grilled and served with Yukon Gold Mashed Potatoes, Seasonal Vegetable and Port Wine Demi-Glace

RACK OF NEW ZEALAND LAMB 48
 Frenched New Zealand Rack of Lamb with a Butternut Squash Risotto, finished with an Apricot Mint Glaze, served with Seasonal Vegetable

SEARED DUCK BREAST 48
 Pan Seared Duck Breast sliced, with Potato Pavè, Poached Baby Bok Choy and Black Forest Cherry Glacè de Viande

CHILEAN SEABASS 49
 Pan seared and served with Truffle Yukon Gold Mashed Potatoes, Grilled Asparagus and finished with a Lemon Beurre Blanc with shaved Truffle **GF**

SCALLOPS (market)
 Pan seared Scallops, topped with Mango and Jalapeno relish. Served with Butternut Squash puree, sauteed spinach and mushroom. Finished with Mango Chipotle Beurre Blanc and Bacon dust **GF**

DOVER SOLE MEUNIÈRE 49
 From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus

SURF & TURF 63
 Poached whole 5oz Maine Lobster Tail, with a grilled 6 oz Filet Mignon served with Yukon Gold Mashed Potatoes and Seasonal Vegetable with Demi Glaze & Drawn Butter

SEAFOOD GNOCCHI

BOUILLABAISSÉ 46
 A plethora of seafood consisting of fresh Fish, Mussels, Clams, Colossal Shrimp, Lobster, spices & herbs with Gnocchi

MUSHROOM AND SPINACH RAVIOLI 35
 Homemade Ravioli topped with Truffle Beurre Blanc and Grilled Portobello. Finished with shaved Black Truffles **V**

FIFTH ELEMENT

- 2 Pan Seared Scallops (Market) ● 5 oz Lobster Tail 20 ● 3 Grilled Shrimp 15
- Foie Gras 17 ● Mushroom Risotto 10 ● Truffle Butter 8 ● Shaved Truffles 17
- Blue Cheese Crumbles 6 ● Balsamic Glazed Bok Choy 6
- Wild Blend Sautéed Mushrooms 8



Meat Temperatures

Pittsburgh (charred outside & rare center)

Rare (red cool center)

Medium Rare (warm red center)

Medium (pink)

Medium Well (trace amount of pink)

Well Done (cooked throughout)

Split Plate Charge on all Entrees 6

Executive Chef: David Echeverri

General Manager: Noph Thammarak

20% Gratuity on all tables of 6 guests or more

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness. All fish may contain bones.