

Fire

Signature Delmonico Grilled Ribeye 16 oz Ultra Prime Ribeye served with Sautéed Wild Mushroom Blend, Roasted Garlic Red Bliss Mashed Potatoes, Seasonal Vegetable and Foyot Sauce	44
Filet Oscar 8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Roasted Garlic Red Bliss Mashed Potatoes	48
Filet Mignon 6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace	36/40
New York Strip Au Poivre 14 oz Traditional Pan seared Boneless Strip Steak served with Red Bliss Garlic Mash Potatoes, Seasonal Vegetable & topped with Peppercorn Sauce	42
Rack of Lamb Frenched New Zealand Rack of Lamb with Basil Red Bliss Mashed Potatoes, Grilled Asparagus and garnished with a Balsamic Mint Glaze	43
Chicken Marsala Chicken Scaloppini served with a Marsala Wine Sauce, Garlic Mashed Potatoes and served with Seasonal Vegetable	29

Fifth Element

• 2 Pan Seared Scallops 15	• 4 oz Lobster Tail 16	• 4 Grilled Jumbo Shrimp 11
• Foie Gras 13	• Steak Au Poivre 6	
• Truffle Butter 6	• Scampi Butter 5	• Foie Gras Butter 5

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 (gray-brown throughout)

Split Plate Charge on all Entrees 5

Executive Chef: Devin Odom

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness. 20% Gratuity will be added to parties of seven (7) or more.