

Fire

Signature Delmonico Grilled Ribeye 16 oz Ultra Prime Ribeye served with Yukon Gold Mashed Potatoes, Seasonal Vegetable finished with David's Rosemary Au Jus	46
Filet Oscar 8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Yukon Gold Mashed Potatoes	49
Filet Mignon 6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace	38/44
Bone-In New York Strip 16 oz Grilled Bone-In Strip Steak served with Yukon Gold Mash Potatoes, Seasonal Vegetable & topped with Gorgonzola Butter	44
Rack of Lamb Frenched New Zealand Rack of Lamb with Pesto Herb Risotto, Grilled Asparagus and garnished with a Balsamic Glaze	45
Chicken Alfredo Chicken Scaloppini served over Fettuccini, topped with Alfredo Sauce & Truffle Oil	30

Fifth Element

• 2 Pan Seared Scallops 15	• 4 oz Lobster Tail 16	• Sugar Cane Shrimp Skewer 11
• Foie Gras 13	• Gorgonzola Butter 5	• Truffle Butter 6

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 6

Executive Chef: Devin Odom

Sous Chef: David Echeverri

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.