



O Y S T E R

MIGNONETTE
*Fresh Oysters Served Raw with our
Champagne Shallot, Cucumber,
Salsa Verde Mignonette*
22

GRILLED
*Cooked to Perfection with
Garlic Butter, Parmesan Cheese*
23

ROCKEFELLER
*an Italian take on a Classic,
Parmesan Cream Sauce,
Crispy Pancetta*
25

C O L D B A R

I N S A L A T A

SHRIMP COCKTAIL
Gulf Shrimp, Housemade Cocktail Sauce, Lemon
24

CAESAR
Romaine Gem Heart Leaves, Crostini, Served Tableside
17PP

STEAK TARTARE
*Hand Chopped Prime Beef Tenderloin, Capers, Shallots,
Dijon, Cornichons, Egg Yolk, Toast Points*
25

BURRATA
*Oranges, Toasted Walnuts, Salsa Verde,
Honey Crostini*
19

TUNA TARTARE
*Fresh Yellowfin Tuna, Avocado, Watermelon Radish,
Fresno Pepper, Wonton Chips, Ponzu Sesame Sauce*
24

RUSTICA
*Cucumber, Roasted Beets, Bulgarian Feta,
Olives, Gem Lettuce, Watercress, Tomato,
Lemon Herb Viniagrette*
17

A N T I P A S T O

CRAB CAKES *Jumbo Lump Crab Cakes, Grain Mustard Aioli, Arugula, Radish, Fresno Pepper* **28**

FRITTO MISTO
*Fried East Coast Squid, Baby Shrimp, Peppadew
Peppers Ammoglio*
22

WAGYU MEATBALLS
Tomato Basil Sauce, Mornay, 3pcs
19

SPICY SHRIMP DIAVOLO
*Sautéed Gulf Shrimp, Lemon, Garlic Butter, White
Wine, Tomato, Grilled Crostini, Fried Leeks*
24

SAUSAGE AND PEPPERS
*Hungarian Peppers, Italian Sausage, Potato,
Tomato, Demi Glace*
21

WAGYU PASTRAMI | *Stone Ground House Mustard, House Dijon, Pickles* **58**

Sexy Steak advises caution when enjoying menu items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. For connoisseurs with allergy concerns & dietary preferences, please seek the guidance of our staff. Food prepared in our restaurant may contain: milk, eggs, wheat, peanuts, and tree nuts. Kindly be advised that 20% gratuity will be added to every bill. Your continued patronage is greatly appreciated.

Sexy is a state of mind.



IL MACELLAIO
THE BUTCHER

Each selection is presented with our signature Sexy Steak steak knife - Take yours home for \$40.

FILET MIGNON <i>USDA Prime, 10oz</i>	70	BONELESS RIBEYE <i>USDA Prime, 16oz</i>	75
RIB EYE CAP <i>USDA Prime, 8oz</i>	67	BONE-IN NY STRIP <i>USDA Prime, 22oz</i>	92
VEAL CHOP <i>12oz</i>	67	LAMB CHOPS <i>4pc, Salsa Verde</i>	69
BONE-IN TOMAHAWK <i>Imported, 30oz Australian Wagyu</i>	185	WAGYU RIBEYE <i>Imported, 16oz Australian Wagyu</i>	115
BISTECCA FIORENTINA <i>Bone-in, Thick Cut, 32oz Porterhouse</i>	148	SURF & TURF <i>10oz Filet Mignon, 10oz South African Lobster Tail</i>	145

- SIGNATURE ENHANCEMENTS -

DETROIT SEXY ZIP +4 | TRUFFLE BUTTER +4 | CAFE DE PARIS BUTTER +4 | LOBSTER TAIL +75

ENTRÉES

MUSHROOM TRUFFLE RISOTTO <i>Wild Mushrooms, Shallots, Parmigiano Reggiano, Truffle Oil</i>	32
PASTA CARBONE * <i>Rigatoni, Calabria Peppers, Creamy Tomato Sauce</i>	32
PASTA DEL BOSCO * <i>Sauteed Beef Tenderloin Tips, Spinach, Wild Mushrooms, Strozzapreti, Madiera Cream, Truffle Oil, Ricotta</i>	43
PAPPARDELLE BOLOGNESE * <i>Tossed with Housemade Meat Sauce</i>	34
CHICKEN VALDOSTANA <i>Breaded Amish Chicken Breast, Proscuitto, Melted Fontina Cheese, Roasted Garlic White Wine Sauce</i>	36
CHICKEN LIMONE <i>Sautéed Amish Chicken Breast with Artichoke Hearts, Capers, Lemon, White Wine</i>	34
LOBSTER SCAMPI <i>10oz, South African Lobster Tail, Traditional Scampi</i>	75

SHARE

SAUTEÉD CORN <i>Butter, Parmigiano Reggiano, Calabrian Chili Pepper</i>	13
CARAMELIZED CARROTS <i>Brown Sugar, Butter, Cognac</i>	13
SPINACH SAUTEÉD <i>Garlic, EVOO, Calabrian Chili Pepper, Lemon</i>	14
BAKED MAC & CHEESE <i>5 Cheese Blend, Mornay, Cavatappi Noodles</i>	17
SAUTEÉD GREEN BEANS <i>Almondine</i>	13
PORTOBELLA MUSHROOMS <i>Mushrooms, Balsamic Marinade, Zip Sauce</i>	16
TRUFFLE PARMESAN FRIES <i>Truffle Oil, Parmigiano Reggiano</i>	14
YUKON MASHED POTATOES <i>Freshly Mashed, Butter</i>	15

DOVER SOLE <i>Garlic, Lemon, Diced Tomatoes, White Wine Sauce, Capers, Served Tableside</i>	75
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*All pastas are freshly made in-house daily using Duram wheat Semolina flour

Sexy minds think alike.