



SMALL PLATES AND SHARED TASTES

ALE STEAMED MUSSELS 12

beer mustard, herbed garlic butter, pickled onions, griddled flatbread

CALAMARI FRITTI 13

pickled chilies, fried capers, basil sprouts, fennel pomodoro

ARTICHOKE DIP 14

baby spinach, boursin cheese, roasted artichoke hearts, reggiano, griddled flatbread

CRAB CAKE 13

maryland lump crab, preserved lemon, avocado mousse, corn shoots, smoked paprika vinaigrette, gooseberry

SEARED PRIME STEAK TIPS 16

forest mushrooms, braised onion, bacon, bourbon demi crème, smoked blue cheese, flatbread

POKE 15

ahi tuna crudo, avocado mousse, onions, citrus, tamari reduction, sesame, macadamia dust

SHRIMP COCKTAIL 15

chardonnay poached tiger shrimp, traditional horseradish chili sauce, preserved lemon, sprouts

MEAT & CHEESE 19

seasonal inspiration of cured and smoked meats, local and artisanal cheeses, michigan raw honey, mustard, jam, preserved vegetables, crackers, grilled flatbread

SOUP & SALAD

FIVE ONION 7

caramelized vidalia and red onion, shallot, scallion, garlic, maderia broth, emmentaler brioche gratin

CRAB BOIL 8

maryland lump crab, new potatoes, fresh corn, beans, garden vegetables, old bay

CAESAR 7

romaine hearts, reggiano two ways, traditional garlic anchovy dressing, smoked peppercorns, stirato crouton

WEDGE SALAD 8

baby iceberg, house bacon, cured grape tomato, smoked blue cheese, buttermilk ranch

URBAN GARDEN SALAD 8

artisan lettuces, grape tomatoes, baby cucumber, sweet pickled onion, shaved heirloom carrot, hazelnuts, zingerman's fresh goat cheese, chives

all of our salads may be finished with your choice of our house made dressings:

red wine vinaigrette, smoked blue cheese dressing, buttermilk ranch, citron vinaigrette

STAPLES AND SEAFOOD

SURF/TURF 43

petit prime filet, poached lobster tail, sweet corn and crab risotto, baby vegetables, herbed citrus butter

FIVE BOUILLABAISSE 30

mollusks, shrimp, finfish, crab, tomato saffron broth, fennel, marble potatoes, grilled bread, romesco

NIMAN RANCH BBQ SHORT RIB 36

white oak smoked natural angus beef, fava corn succotash, low country bbq glaze

ROASTED VERLASSO SALMON 29

ratatouille, hazelnut romesco, chanterelle dust, garden sprouts

BUTTER POACHED SEA SCALLOPS 32

creamed corn, pickled chilies, iberico chorizo, smoked paprika vinaigrette, corn shoots, bread crumbs

CACCIATORE 26

joyce farms airline chicken, porcini sausage, bell pepper ragu, fresh pasta, reggiano, micro basil

SQUASH RISOTTO 24

ratatouille vegetables, tomato emulsion, zingerman's fresh goat cheese, garden sprouts

1400° BROILED PREMIUM STEAKS AND CHOPS*

All cuts are finished with herbed garlic butter and presented with your choice of Detroit zip sauce, béarnaise, or bourbon demi-glace.

ANGUS RESERVE BAVETTE STEAK – 8OZ. 27

SNAKE RIVER FARMS KUROBUTA PORK CHOP – 12OZ. 33

ANGUS RESERVE FILET MIGNON – 8OZ 39

PRIME NATURAL DELMONICO – 15OZ 40

SNAKE RIVER FARMS WAGYU NEW YORK STRIP – 10 OZ. 42

PENNSYLVANIA LAMB HALF RACK – 14 OZ. 44

PRIME PORTERHOUSE FOR TWO – 32 OZ. 70

Five signature ragu: wild mushrooms, bacon, beer braised cipollini onions, bourbon demi crème 5

toppings: crab oscar 12 | shrimp scampi (4) 12 | seared scallops (3) 12 | poached lobster tail (4oz) 12

crusts: au poivre – mixed peppercorns, bourbon demi crème 3 | smoked blue cheese, cajun spice brulee 3

SHAREABLE SIDES

POTATOES 8 each

au gratin | truffled parmesan frites | buttermilk mash | roasted marbles

VEGETABLES 8 each

roasted asparagus | forest mushrooms | fried brussel sprouts | ratatouille | fava succotash

FIVE CHEESE MAC 8

campanelle pasta, bacon, smoked gouda, mascarpone, emmentaler, muenster cheese, parmesan-brioche crust

FIVE SIGNATURE PANKO ONION RINGS 8

pickled chilies, horseradish aioli

Split plate charge: \$5.00. For parties of six or more a 22% gratuity will be added to the check.

Certain menu items can be prepared allergen free; please notify your server of your dietary restrictions and preferences.

***Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a chance of a food-borne illness.**

We proudly offer angus reserve, usda prime, snake river farms wagyu, and beef from a network of the top cattle ranches across the globe. Our hand cut steaks are chosen from top 2% of grain and grass fed beef in the world, and aged a minimum of 28 days.

We only know how to prepare our food fresh to order, please allow proper cooking and resting time for larger cuts.

Executive Chef
SEAN MOHAN