



5IVE STEAKS & STAPLES

add a small wedge salad, caesar salad,
or cup of daily soup 4

GRILLED PRIME FILET MIGNON 38
8oz, potato gratin, asparagus, garlic herb butter

WAGYU NEW YORK STRIP 42
10oz, 5ive mac and cheese, garlic herb butter

ROASTED VERLASSO SALMON 22
ratatouille, hazelnut romesco, chanterelle dust,
garden sprouts

CACCIATORE 19
joyce farms airline chicken breast, morel sausage,
bell pepper ragu, fresh pasta, reggiano, basil

5IVE BOUILLABAISSE 25
mollusks, shrimp, finfish, crab, tomato saffron broth,
fennel, marble potatoes, grilled bread, romesco

BUTTER POACHED SEA SCALLOPS 25
creamed corn, pickled chilies, iberico chorizo,
smoked paprika vinaigrette, corn shoots, bread
crumbs

SQUASH RISOTTO 18
ratatouille vegetables, tomato emulsion, zingerman's
fresh goat cheese, garden sprouts

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

STEAKHOUSE SALADS & SOUPS

WEDGE SALAD 12
baby iceberg, cured grape tomato,
house bacon, smoked blue cheese, buttermilk ranch

URBAN GARDEN SALAD 11
artisan lettuces, grape tomatoes, baby cucumber,
sweet pickled onions, shaved heirloom carrots, hazelnuts,
zingerman's fresh goat cheese, chives, citron vinaigrette

CAESAR SALAD 11
romaine, reggiano cheese two ways, semolina crouton,
traditional garlic dressing

COBB SALAD 16
romaine-iceberg lettuce blend, smoked blue cheese,
hard-cooked egg, avocado, bermuda onion,
applewood smoked bacon, smoked turkey,
baby heirloom tomato, red wine vinaigrette

our salads may be finished with your choice of:
herb-grilled chicken breast 6
pan-seared salmon filet 7
prime beef tenderloin tips 10
tiger shrimp (4) 10

5IVE ONION SOUP 7
caramelized bermuda onion, vidalia onion, shallots,
scallions, chive, garlic, maderia broth, baked
emmentaler crouton

DAILY SOUP INSPIRATION 5
inquire with your server

STEAKHOUSE SANDWICHES

complimented with "epic" chips
add a wedge salad, caesar salad,
or cup of the daily soup 4
substitute fresh seasonal fruit or house frites 2

STEAK B.L.T 16
broiled sirloin steak, applewood smoked bacon,
artisan greens, beefsteak tomato,
horseradish crème, ciabatta

5IVE SIGNATURE STEAKHOUSE BURGER 14
half-pound patty, house pimento cheese, beer-braised
cipollini onion, watercress, beefsteak tomato,
applewood bacon, griddled hamtramck potato roll

SMOKED PASTRAMI SANDWICH 14
house-smoked pastrami, steakhouse slaw, beer mustard,
emmentaler cheese, ciabatta

TURKEY CLUB 13
smoked turkey, applewood bacon, watercress,
beefsteak tomato, muenster cheese, avocado,
roasted garlic aioli, toasted multigrain

RAINBOW TROUT SANDWICH 13
crispy fried local trout, steakhouse slaw,
rémoulade sauce, beefsteak tomato,
griddled hamtramck potato roll

POKE SLIDERS (2) 14
ahi tuna, ponzu, avocado crème, watercress, scallion,
sesame, luau buns

LOW COUNTRY CHICKEN 14
guernsey's buttermilk fried chicken breast, applewood
bacon, house pimento cheese, sweet pickled onions,
carolina bbq sauce, luau bread

TRI-COUNTY GRILLED CHEESE 11
emmentaler, muenster cheese, reggiano cheese crust
tomato basil bisque

Executive Chef
SEAN MOHAN

Many items can be prepared allergen free upon request; please notify your server of your dietary restrictions and preferences. All items are freshly prepared – cooking times may vary *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Split plate charge: \$5.00. For parties of six or more a 22% gratuity will be added to the check.