



RAW BAR

Oysters on the Half Shell*

Colossal Lump Crab Cocktail

Spicy mustard & cocktail sauce

Jumbo Shrimp Cocktail

Cocktail sauce & fresh shaved horseradish

Ahi Tuna Tower*

Avocado, wasabi soy lime dressing

Chilled Shellfish Platter*

Dr. Jekyll (serves 2 to 4)

Mr. Hyde (serves 4 to 8)

Hyde Park Wedge

*Blue cheese dressing, bacon, candied pecans,
port wine drizzle*

Baby Heirloom Tomato & Mozzarella

Basil, E.V.O.O., aged balsamic

SALADS

APPETIZERS

Classic Baked Onion Soup

Lobster Bisque

Oysters Rockefeller (4)

Spinach, melted provolone

Crispy Calamari

Thai sweet hot chili sauce, carrots, scallions, cashews

Jumbo Lump Crab Cake

Red pepper aioli, spicy mustard sauce

Caesar Salad

Anchovies upon request

Steakhouse Chop Salad

*Aged Tillamook cheddar, hearts of palm, bacon,
English cucumber, tomato, red onion, house vinaigrette*

SEAFOOD • SHELLFISH

Lobster Tail 16oz-18oz

Butter poached & baked

Surf & Turf*

7oz Filet & 9oz Lobster Tail

Jumbo Lump Crab Cakes

Red pepper aioli, spicy mustard sauce

Blackboard Fresh Fish*

Lemon crystal citrus sauce or sweet chili soy glaze

Faroe Island Salmon, Canada

Chilean Sea Bass, Chile

Black Grouper, Florida

Chef's Feature

BAR FAVORITES

Waltrip's Dry Aged Cheeseburger* 9oz

Fries or Onion Straws

Bacon Gruyère Dry Aged Burger* 9oz

Fries or Onion Straws

Chicken Parmesan

Pan-sautéed, provolone, mozzarella, red sauce

Chicken Milanese

*Crispy romano-crust chicken,
white wine lemon caper sauce*

HYDE PARK DOES NOT ADD AN "AUTOMATIC GRATUITY" TO ANY CHECK REGARDLESS OF PARTY SIZE.
***Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.**



STEAKS • CHOPS*

Filet Mignon 10oz/12oz

Heavy Cut Lamb Chops 14oz

Three, double cut from the rack

Steak McMurray 16oz

Ribeye; Prime at its Best

New York Strip Steak 14oz/18oz

Kansas City Bone-In Strip 18oz

Steak Hamlin 22oz

Porterhouse, Filet & Strip in one

The Kurt Busch Steak 15oz

Bone-in Filet Mignon

Steak Danica 7oz

Filet Mignon, center cut

Steak Jarrett 10oz/12oz

Filet Mignon, garlic, cracked black pepper, roasted shallot Cabernet butter

Steak Johnson 14oz/18oz

A New York Strip, roasted cloves of garlic, mushrooms and garlic butter

The Tony Stewart Steak 22oz

Bone-in Ribeye, heavily marbled; Prime at its Best

Steak Kahne 14oz/18oz

Skillet-seared New York Strip, fresh peppercorns & Cognac bordelaise sauce (Spicy)

Steak Earnhardt 10oz/12oz

A Filet Mignon over bordelaise crowned with lobster & béarnaise, asparagus & mushroom caps

DRY AGED RESERVE PRIME STEAKS

Aged steaks may vary in color; Availability is limited

36-DAY: Rich beef flavor

Bone-In Ribeye 26oz, heavily marbled

40-DAY: Deep concentrated beef flavor

Bone-In New York Strip 18oz

Sauces	Blue Cheese Butter • Roasted Shallot Cabernet Butter • Béarnaise • Horseradish Cream Cognac Peppercorn Bordelaise • Roasted Cloves of Garlic & Mushrooms
Add Ons	Blue Cheese Crusted/Bordelaise Style • Lump Crab & Béarnaise • Lobster Tail 9oz

SIDES

Sautéed Asparagus *E.V.O.O., parmesan*

Fresh Creamed Spinach

Sautéed Fresh Spinach & Mushrooms

Sautéed Mushrooms

Creamed Corn Pancetta

Roasted Brussels Sprouts *Hazelnuts, brown butter*

Lobster Mashed Potatoes

Lobster Mac & Cheese

Fresh-Cut Boardwalk Fries

One Pound Baked Idaho Potato

Potatoes Gruyère Gratin

Roasted Garlic Whipped Potatoes

Eric Black ~ *General Manager*

Lee Miller ~ *Executive Chef*

*BLUE- Very red, very cool center . RARE- Red, cool center . MEDIUM RARE- Red, warm center . MEDIUM- Pink center
MEDIUM WELL- Slightly pink center . WELL- Cooked throughout, no pink*