



RAW BAR

Oysters on the Half Shell* (4) <i>Add 3.25 each</i>	13
Crab Cocktail, spicy mustard & cocktail sauces <i>Colossal Blue Crab</i>	18
<i>Alaskan Red King Crab Legs</i>	22
Ahi Tuna Tower* <i>Avocado, wasabi soy lime dressing, wontons</i>	17
Jumbo Shrimp Cocktail <i>Cocktail sauce</i>	(3) 13 (5) 19
Chilled Lobster Tail Cocktail <i>Cucumber lime jalapeño & classic cocktail sauces</i>	20
Chilled Shellfish Platter*, serves 2 to 4 <i>Oysters, shrimp, Alaskan Red King crab, lobster</i> <i>(Add a second platter \$70)</i>	76

APPETIZERS

Oysters Rockefeller (4) <i>Spinach, melted provolone</i>	16
Crispy Calamari <i>Thai sweet hot chili sauce, cherry peppers, carrots, scallions, roasted cashews</i>	14
Wagyu Beef Carpaccio* <i>Chilled wagyu beef sliced razor thin</i>	18
Jumbo Lump Crab Cake <i>Red pepper aioli, spicy mustard sauce</i>	19
Classic Baked Onion Soup	11
Lobster Bisque <i>Sherry poached lobster</i>	13

SALADS

Hyde Park Wedge <i>Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle</i>	11	Caesar Salad <i>Made to order garlic croutons, chopped anchovies upon request</i>	10
Modern Chop Salad 11 <i>Crispy pancetta, hard egg, julienned English cucumber, tomato, red onion, celery, house vinaigrette, aged white cheddar</i>			

SEAFOOD

Lobster Tail 14oz-16oz	59	Blackboard Fresh Fish* <i>Pan-seared; lemon crystal citrus sauce or soy vinaigrette</i>	
Surf & Turf* <i>6oz Filet & Twin Lobster Tails, 5oz each</i>	72	<i>Salmon, Faroe Island</i>	35
		<i>Chilean Sea Bass, Chile</i>	43

BAR FAVORITES

Waltrip's Dry Aged Cheeseburger* 9oz <i>Fries or Onion Straws</i>	14	Chicken Milanese <i>Crispy romano-crust; white wine lemon caper sauce</i>	24
Bacon Gruyère Dry Aged Burger* 9oz <i>Fries or Onion Straws</i>	15	Grilled Salmon Chop Salad <i>Hard egg, julienned English cucumber, tomato, red onion, celery, house vinaigrette, aged white cheddar</i>	23
Steak Danica 6oz <i>Petite Filet Mignon</i>	37		

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*

CLASSIC*

Steak Hamlin 22oz <i>Porterhouse, filet & strip in one</i>	52	Filet Mignon, center cut 8oz/12oz	45/53
The Kurt Busch Steak 14oz <i>New York Strip</i>	46	The Tony Stewart Steak 22oz <i>Bone-in Ribeye, heavily marbled</i>	53
Heavy Double Cut Lamb Chops 14oz	43	Steak McMurray 16oz <i>Ribeye; heavily marbled</i>	49

WAGYU • DRY AGED • BOUTIQUE FARMS • SIGNATURE*

Grass Fed Bison Filet 8oz <i>All natural, Durham Ranch, WY</i>	51	Steak Jarrett 8oz/12oz <i>Filet Mignon, garlic, cracked black pepper, roasted shallot Cabernet sauce</i>	47/55
Steak Ganassi 26oz <i>36-Day Dry Aged Bone-in Ribeye Rich beef flavor, heavily marbled</i>	69	Steak Kahne 18oz <i>Kansas City Bone-in New York Strip</i>	49
Australian Wagyu Long Bone Tomahawk Ribeye 32oz <i>Darling Downs Region</i>	89	Steak Johnson 14oz <i>New York Strip topped with roasted cloves of garlic & mushrooms</i>	49
Australian Wagyu Filet Mignon 8oz <i>Darling Downs Region</i>	69	Steak Earnhardt 8oz/12oz <i>A Filet Mignon over bordelaise crowned with asparagus, lobster & béarnaise, wild mushrooms</i>	53/61

Sauces \$3	Béarnaise Sauce • Roasted Shallot Cabernet Sauce • Cognac Peppercorn Bordelaise • Horseradish Sauce
Add Ons	HP Steak Sauce 2 • Roasted Cloves of Garlic & Mushroom 4 Jumbo Crab, Asparagus, Béarnaise 13 • Petite Lobster Tail 5oz 21

SIDES

Sautéed Asparagus, E.V.O.O., parmesan	11	Lobster Mashed Potatoes	Half/Full 19/29
Fresh Spinach Gratin	10	Roasted Garlic Whipped Potatoes	9
Creamed Corn Pancetta	10	One Pound Baked Idaho Potato	9
Roasted Brussels Sprouts, bacon marmalade	11	Potatoes Gruyère Gratin	10
Sautéed Spinach & Mushrooms	10	Fresh Cut Boardwalk Fries	8

MAC & CHEESE

Four Cheese, Toasted Breadcrumbs
Lobster 19

MUSHROOMS

Fresh Herb Sherry Butter
Seasonal Wild Mix 13 Sautéed Domestic 10

Eric Black ~ General Manager

Nick 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*