



STARTERS

Seasonal Soup	16
Tacos of The Day, Pico	22
Beef BBQ Ribs	22
Pulled Beef BBQ Pizza, Onion	22
550 Charcuterie, Board, Mustard, Jam, Toast	24
Korean Sticky Lamb Riblets	22
Beet Salad, Candied Walnuts, Horseradish Cream, Pickled Onion, Mint	17
Mediterranean Salad	17
Tomato Salad, Olives, Capers, Lemon, Grilled Watermelon, Mint Salsa Verde	17
Short Rib Pastilla, Apricot Jam, Powder Sugar	16
Duck Confit, Jam, Mustard, Truffle, Toast	22
Beef Carpaccio, Fried Cornichon, Egg, Pickled Onion, Truffle	26
Classic Salmon Tartare	24

ENTREES

Bone-in Ribeye, Fried Layered Potato	56
Surprise Steak, Veggies	56
Hanger Steak, Asian Style, Garlic Mash	42
Bone-in Veal Chop, Yukon Gold Fries, Salsa Verde	56
Rack of Lamb Chop, Sweet & Sour, Siracha/Mustard/Apricot Sauce, Eggplant puree	56
550 Burger Classic Toppings, Mayo, Egg, Pastrami, Fries	24
Chicken Breast w/ Seasonal Chicken Galantine, Tomato Jam	32
Salmon, Tonnato, Orange, Fennel, Onion, Tomato	32
Tuna Nicoise, Potato, Olive Tapenade, Egg, Tomato	32

SIDES

French Fries, Truffle Mayo	9
Baked Cauliflower	9
Yukon Gold Steak Fries	9
Fried Layered Potato, Mushrooms	9
Sauteed String Beans	9
Baked Veggies	9

Contains Nuts (*)
Gluten Free (GF)



Executive Chef Jose Soto
Executive Sous Chef Joshua Fontus