



Appetizers

Butternut Squash Soup <sup>GF</sup> <i>Served In an Acorn Squash</i>	24
Beef BBQ Ribs <i>Coleslaw</i>	22
550 Charcuterie Board <i>Mustard, Jam, Toast</i>	24
Pulled Beef BBQ Pizza <i>Caramelized Onions</i>	22
Mushroom and Tofu Pizza <sup>VG</sup> <i>Tofu Cream, White Mushrooms, Truffle Oil</i>	21
Sticky Lamb Riblets <sup>GF</sup> <i>Sweet, Sour and Spicy Riblets, Cilantro</i>	22
Short Rib Pastilla * <i>Apricot Jam, Powder Sugar</i>	16
Duck Confit <sup>GF</sup> <i>Jam, Mustard, Truffle</i>	22
Truffle Fries <i>F.Fries, Truffle Oil, Shaved Truffle, T. Mayo</i>	18
Smoked Duck Gnocchi <i>Poached Egg, Crimini Mushrooms</i>	22
Braised Lamb Belly <i>Maple Glazed Carrots</i>	24
Beet Salad * <sup>VG</sup> <i>Candied Walnuts, Horseradish Cream, Mint</i>	17
Waldorf Salad * <sup>VG</sup> <i>Seasonal fruit, Lettuce, Walnuts, Mayo</i>	19

Entrees

Bone-in Rib-eye Steak <i>Au Jus, Maitre D' Hotel Beurre, French Fries</i>	56
Surprise Steak <sup>GF</sup> <i>Salsa Verde, Mixed Vegetables</i>	56
Delmonico Steak <sup>GF</sup> <i>Wine / Mushroom sauce, Sunchoke Caponata</i>	54
Hanger Steak <i>Chimiccuri, Garlic Puree, Tricolor Cauliflower</i>	42
Fillet Confit <i>Mushroom, Smoked Potato, Au Poive Sauce</i>	65
Bone-in Veal Chop <i>Salsa Verde, Smoked Potatoes</i>	56
Lamb Chops <i>Eggplant Caponata, Pico De Gallo</i>	56
550 Burger <i>Pastrami, Lettuce, Tomato, Fries, Truffle Mayo</i>	24
Grilled Half Chicken <sup>GF</sup> <i>Tofu Puree, Sautéed Brocolini</i>	34
Sesame Crusted Tuna <sup>GF</sup> <i>Baked Vegetables</i>	32
Pan Roast Salmon Fillet <sup>GF</sup> <i>Vegetable Ratatouille</i>	32
Saffron Fettuccine Pasta <i>Homemade Pasta, Bolognese sauce</i>	38

Sides

French Fries, Truffle Mayo	9
Baked Cauliflower <sup>GF / VG</sup>	9
Smoked Potatoes	9
Sautéed String Beans <sup>GF / VG</sup>	9
Baked Vegetables <sup>GF / VG</sup>	9

Contains Nuts (\*)  
 Gluten Free (GF)  
 Vegetarian (VG)  
 No Substitutions



Executive Chef Josue Fontus  
 Sous Chef Carlos Ruela