

TYCOON

Happy Hour

Monday - Friday 2-6 pm
Half price martinis,
cocktails & bottles of wine.

Cocktails

TYCOON OLD FASHIONED <i>Tycoon Makers blend / orange bitters / angostura bitters / simple</i> *make it smoked - \$5	15
STRAWBERRY MULE <i>Puerto De Indias strawberry gin / Q ginger Beer / lime</i>	15
CLASSIC MARGARITA <i>Tres Agaves Tycoon Blend Blanco Tequila / lime / cointreau</i>	15
SUGAR & SPICE <i>Mi Campo Blanco / charred pineapple / jalapeno / lime / brown sugar / cream</i>	15
MEXICAN SOUR <i>Rancho Le Glorias pink lemonade tequila / egg white / agave / lime / raspberry</i>	15
LAVENDER LEMONADE <i>Por Osos Vodka / lavender liquer / lime / prosecco</i>	15
BLACKBERRY & MINT WHISKEY SMASH <i>Amador whiskey / mint / lemon / blackberry</i>	15

Martinis

CLASSIC MARTINI <i>Haku Vodka or Puerto De Indias Gin/Trencheri Dry Vermouth/ Magnum Blue Cheese Stuffed Olives</i>	15
THE LEMON DROP <i>Hanson lemon vodka / simple / lemon / Cointreau / lemon foam</i>	15
ESPRESSO EXPRESS <i>Haku vodka / Hanson espresso / espresso / Baileys / Doughball cookie dough</i>	15
'BORD AND THIRSTY <i>Puerta De Indias Gin / Chambord / lime / ginger beer</i>	15
I'M REALLY CRAVING SOMETHING REFRESHING <i>Roku gin / cucumber / Elderflower liquer /lime / mint</i>	15
❄️ WINTER MARTINI FLIGHT <i>Peppermint Espresso, Gingerbread, and Vanilla Eggnog Martinis</i>	22

Gift cards available just ask your server!

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Appetizers

HOT JALAPENO JAM DEVILED EGGS <i>brown sugar bacon / sundried tomatoes / paprika crema</i>	12
WAGYU SLIDERS <i>gruyere / mushrooms / caramelized onions / roasted garlic aioli</i>	14
HICKORY SMOKED STEAK TARTARE <i>tenderloin / shallots / whole grain mustard / Worcestershire / egg yolk / black pepper</i>	29
BLISTERED SHISHITO & LUMP CRAB DIP <i>gulf lump crab / spinach / shishito peppers / artichokes / parmesan and fontina cheeses</i>	22
AHI TUNA TACOS <i>sushi-grade tuna / thai-chile vinaigrette / red curry aioli / crispy wonton shells</i>	19
FLAT IRON FLATBREAD <i>grilled flat iron / basil pesto / fontina cheese / peppadew peppers</i>	24
ROASTED TOMATO BRUSCHETTA <i>whipped feta / garlic & fresh herbs / garlic crostinis</i>	16
SPICY SALMON CRISPY RICE <i>sushi-grade salmon / Japanese mayo/ siracha / avocado</i>	16

Soups & Salads

TRUFFLE FRENCH ONION SOUP <i>sweet onions / shallots / leeks / focaccia croutons / gruyere cheese / black truffle oil</i>	12
CRAB BISQUE <i>lump crab / crema / nutmeg / sherry</i>	16
CAESAR SALAD <i>romaine / olive oil / worcestershire / anchovies / black pepper / seasoned croutons</i>	13
WEDGE <i>iceberg / danish blue cheese / cherry tomatoes / carrots / sweet & spicy bacon / croutons</i>	14
HARVEST COBB <i>mixed greens / green goddess dressing / avocado / cherry tomatoes / mozzarella cheese / fried chicken breast</i>	19
SEARED AHI TUNA <i>seared tuna / soba noodles / mango / pickled fresno peppers / roasted peanuts / pickled red onions / carrots / thai chile vinaigrette</i>	26

Lunch

Tuesday - Friday
11AM TO 4 PM

Brunch

Saturday & Sunday
10AM TO 3 PM

Sundays - Unlimited Champagne & Brunch Buffet - 45



Entrees

TYCOON CHEESEBURGER	18
two thin patties / American cheese / pickles / minced onion / Tycoon Sauce	
FRENCH DIP	19
shaved ribeye / gruyere cheese / garlic aioli / horseradish / parmesan truffle fries	
FLAT IRON FLATBREAD	24
grilled flat iron / basil pesto / fontina cheese / peppadew peppers	
PASTA ALLA RUSSA	17
rigatoni / spicy vodka sauce / ricotta / parmesan (add chicken - 8)	
CHICKEN PARMESAN	28
parmesan crusted / spicy vodka rigatoni / house marinara / mozzarella / provolone	
HONEY TRUFFLE CHICKEN	28
lightly crusted / horseradish garlic mash / creamed spinach	
ROASTED WILD SALMON	29
pearled cous cous / basil pesto / sundried tomatoes	
MISO SEA BASS	39
pan-seared / whipped garlic mash / glazed mushrooms / broccolini	
STEAK FRITES	35
sliced tenderloin filet / creamy peppercorn sauce / sauteed onions / parmesan-truffle fries	
BEEF WELLINGTON	69
tenderloin / mushrooms / foie gras / red wine demi-glace / puff pastry / whipped garlic mash / petite carrots	
PRIME RIB 12 oz	45
PRIME BONELESS RIBEYE 14 oz	59
PRIME FILET 6 oz 8oz	49 59
WAGYU TOMAHAWK RIBEYE 33oz	150
JAPANESE A5 WAGYU	
2 oz	47
4 oz	92
6 oz	132

Sides & Enhancements

PARMESAN TRUFFLE FRIES	12
HORSERADISH GARLIC MASH	12
LOBSTER TRUFFLE MAC 'N CHEESE	19
CREAMED SPINACH	12
CREAMED CORN BRULEE	12
GARLIC-BUTTERED ASPARAGUS	12
THAI CHILE BRUSSEL SPROUTS	12

The Tycoon Experience - \$49

A Three - Course Dinner of your choice.

FIRST
Caesar Salad
Classic Wedge
Roasted Tomato Bruschetta
Crab Bisque

MAIN
Honey Truffle Chicken
Miso Sea Bass
Steak Frites

DESSERT
Carrot Cake
Creme Brulee
Chocolate Mousse Cake

Brunch

saturday & sunday 10am - 3pm

MACADAMIA NUT SOUFFLE PANCAKES	18
coconut syrup / vanilla cream / macadamia nut butter	
BLUEBERRY & LEMON ANGEL FOOD CAKE	
FRENCH TOAST	18
blueberry compote / lemon glaze / vanilla whipped creme	
WOLF OF WALLSTREET	24
fried chicken breast / glazed donut / bacon-maple cream	
PRIME RIB HASH	19
prime rib / sunny side up egg / russet potatoes / vidalia onions / hollandaise	
CLASSIC BENEDICT	19
focaccia / sweet & spicy brown sugar bacon / poached eggs / hollandaise / house hash	
AVOCADO TOAST	17
smashed avocado / poached egg / cherry tomatoes / pickled onions / balsamic glaze	
BARON'S BREAKFAST	19
farm-fresh eggs / sweet & spicy brown sugar bacon / house hash / herbed focaccia	
SMOKED SALMON BAGEL BOARD	19
cured salmon / garlic-dill cream / grated egg / capers / everything bagel	

SEARED FOIE GRAS	14
SAUTEED MUSHROOMS	12
AU POIVRE	5
BEARNAISE	5
OSCAR STYLE	16
BONE MARROW	14
DANISH BLUE CHEESE CRUSTED	5