

# 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 / Topo Chico</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
TEQUILA ESPRESSO MARTINI <i>Fletcha Azul Blanco, Kahlua, hazelnut, espresso</i>	15
SALTED CARAMEL ESPRESSO MARTINI <i>Absolute Vanilla, Liqueur 43, Frangelico, caramel, espresso, sea salt</i>	16
'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

*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>	14
WAGYU SLIDERS <i>gruyere / mushrooms / caramelized onions / roasted garlic aioli</i>	15
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 &amp; fresh herbs / garlic crostinis</i>	16
SPICY SALMON CRISPY RICE <i>sushi-grade salmon / Japanese mayo/ siracha / avocado</i>	19

### Soups & Salads

TRUFFLE FRENCH ONION SOUP <i>sweet onions / shallots / leeks / focaccia croutons / gruyere cheese / black truffle oil</i>	14
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 &amp; spicy bacon / croutons</i>	14
HARVEST COBB <i>fried chicken breast / mixed greens / green goddess dressing / avocado / mozzarella cheese / cherry tomatoes</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* Monday - Friday  
11AM TO 4 PM

*Brunch* Saturday & Sunday  
10AM TO 3 PM

*Sundays* - Unlimited Champagne & Brunch Buffet - 45



*Entrees*

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

*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  
Chicken Parmesan  
Steak Frites

DESSERT  
Carrot Cake  
Creme Brulee  
Chocolate Mousse Cake

*Brunch*

saturday & sunday 10am - 3pm

MACADAMIA NUT SOUFFLE PANCAKES	19
<i>coconut syrup / vanilla cream / macadamia nut butter</i>	
 BANANA BREAD FRENCH TOAST	18
<i>caramelized bananas, macadamia nut butter, warm maple syrup</i>	
WOLF OF WALLSTREET	24
<i>fried chicken breast / glazed donut / bacon-maple cream</i>	
PRIME RIB HASH	19
<i>prime rib / sunny side up egg / russet potatoes / vidalia onions / hollandaise</i>	
CLASSIC BENEDICT	19
<i>focaccia / sweet &amp; spicy brown sugar bacon / poached eggs / hollandaise / house hash</i>	
AVOCADO TOAST	17
<i>smashed avocado / poached egg / cherry tomatoes / pickled onions / balsamic glaze</i>	
BARON'S BREAKFAST	19
<i>farm-fresh eggs / sweet &amp; spicy brown sugar bacon / house hash / herbed focaccia</i>	
SMOKED SALMON BAGEL BOARD	19
<i>cured salmon / garlic-dill cream / grated egg / capers / everything bagel</i>	

*Sides*  
&  
*Enhancements*

PARMESAN TRUFFLE FRIES	12	SEARED FOIE GRAS	14
HORSERADISH GARLIC MASH	12	SAUTEED MUSHROOMS	12
LOBSTER TRUFFLE MAC 'N CHEESE	19	AU POIVRE	5
CREAMED SPINACH	12	BEARNAISE	5
CREAMED CORN BRULEE	12	OSCAR STYLE	16
GARLIC-BUTTERED ASPARAGUS	12	BONE MARROW	14
THAI CHILE BRUSSEL SPROUTS	12	DANISH BLUE CHEESE CRUSTED	5