

TYCOON

*Happy
Hour*

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

 HAPPY HOUR TOWER 25

Cocktails

15

TYCOON OLD FASHIONED

Tycoon Makers blend / orange bitters / angostura bitters / simple
*make it smoked - \$5

SMOKEY TEQUILA OLD FASHIONED

Mi Campo Resposado, Illegal Mezcal, Agave Nectar, Orange Bitters

CLASSIC MARGARITA

Jose Cuervo Blanco Tequila / lime / cointreau

MEXICAN SOUR

Rancho Le Glorias pink lemonade tequila / egg white / agave / lime / raspberry

LAVENDER LEMONADE

Por Osos Vodka / lavender liqueur / lime / prosecco

BLACKBERRY & MINT WHISKEY SMASH

Amador whiskey / mint / lemon / blackberry

BLACK TIE ESPRESSO NEGRONI

Hendrick's gin / Mr. Black Coffee liqueur / Campari / sweet vermouth

Martinis

15

CLASSIC MARTINI

Haku Vodka or Puerto De Indias Gin / Trencher Dry Vermouth /
Magnum Blue Cheese Stuffed Olives

THE LEMON DROP

Hanson lemon vodka / simple / lemon / Cointreau / lemon foam

ESPRESSO EXPRESS

Haku vodka / Hanson espresso / espresso / Baileys / Doughball cookie dough

TEQUILA ESPRESSO MARTINI

Fletcha Azul Blanco, Kahlua, hazelnut, espresso

SALTED CARAMEL ESPRESSO MARTINI

Absolute Vanilla, Liqueur 43, Frangelico, caramel, espresso, sea salt

'BORD AND THIRSTY

Puerta De Indias Gin / Chambord / lime / ginger beer

CRAVING SOMETHING REFRESHING

Roku gin / cucumber / Elderflower liqueur / lime / mint

Gift cards and E-Gift cards available. Ask your server!

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

 new and featured items

Appetizers

FAT CAT FRIES

19

seasoned curly fries / horseradish cheddar fondue / brown sugar bacon
/ grated gruyere / chives / blistered shisitos / pickled fresno peppers /
chimichurri ranch dressing

HOT JALAPENO JAM DEVILED EGGS

14

brown sugar bacon / sundried tomatoes / paprika crema

WAGYU SLIDERS

15

gruyere / mushrooms / caramelized onions / roasted garlic aioli

BLISTERED SHISHITO & LUMP CRAB DIP

22

gulf lump crab / spinach / shishito peppers / artichokes /
parmesan and fontina cheeses

AHI TUNA TACOS

19

sushi-grade tuna / thai-chile vinaigrette / red curry aioli /
crispy wonton shells

FLAT IRON FLATBREAD

24

grilled flat iron / basil pesto / fontina cheese / peppadew peppers

SPICY SALMON CRISPY RICE

16

sushi-grade salmon / Japanese mayo / siracha / avocado

RICOTTA TOAST

16

grilled ciabatta / citrus ricotta cheese / shaved prosciutto /
blistered cherry tomatoes / roasted garlic chile oil

Soups & Salads

TRUFFLE FRENCH ONION SOUP

14

sweet onions / shallots / leeks / focaccia croutons / gruyere cheese /
truffle oil

CRAB BISQUE

16

lump crab / crema / nutmeg / sherry

CAESAR SALAD

13

romaine / olive oil / worcestershire / anchovies / black pepper /
seasoned croutons

WEDGE

14

iceberg / danish blue cheese / cherry tomatoes / carrots /
sweet & spicy bacon / red onions

HARVEST COBB

19

fried chicken breast / mixed greens / chimichurri ranch / avocado /
mozzarella cheese / cherry tomatoes

SEARED AHI TUNA

26

seared tuna / soba noodles / mango / pickled fresno peppers /
roasted peanuts / pickled red onions / carrots /
thai chile vinaigrette

Entrees

TYCOON CHEESEBURGER 18
two thin patties / American cheese / pickles / minced onion / Tycoon Sauce / parmesan truffle fries

FRENCH DIP 19
shaved ribeye / gruyere cheese / garlic aioli / horseradish / parmesan truffle fries

CHICKEN PARMESAN 28
parmesan crusted / spicy vodka fusilli / house marinara / mozzarella

HONEY TRUFFLE CHICKEN 28
lightly crusted / horseradish garlic mash / thai chile brussel sprouts

 PRIME RIB BOLOGNESE 28
pappardelle / ribeye bolognese / whipped burrata

 MEDITERRANEAN PRIMAVERA 22
linguine / garlic chile oil / roasted garlic puree / artichokes / olives / capers / marinated heirloom tomatoes / lemon zest

ROASTED WILD SALMON  29
Atlantic salmon / pearled cous cous / basil pesto / sundried tomatoes

MISO GLAZED SEA BASS 39
pan-seared / whipped garlic mash / glazed mushrooms / broccolini

 HOT STONE FRIED RICE
basmati rice / bok choy / shitake mushrooms / pickled onions / picked fresno peppers / soy sauce / cilantro / topped with a sunny side up egg / furikake

TERYAKI CHICKEN 29

GRILLED SHRIMP 37

FILET 49

STEAK FRITES 37
sliced tenderloin filet / creamy peppercorn sauce / parmesan-truffle fries

BEEF WELLINGTON 69
7 oz filet / mushrooms / foie gras / red wine demi-glace / puff pastry / whipped garlic mash / glazed petite carrots

Prime Beef

Prime beef entrees served with glazed carrots & choice of horseradish garlic mash, steak onion rings, truffle mac' n cheese (add garlic butter lobster chunks (3 oz) - 19), Thai chile brussel sprouts.

PRIME RIB 12 oz45
au jus / horseradish cream / grilled & buttered asparagus

PRIME BONELESS RIBEYE 14 oz59
brushed with roasted garlic herb butter

PRIME FILET 7 oz49

WAGYU TOMAHAWK RIBEYE 33oz 150

HOT ROCK A5 WAGYU22 oz
prepared tableside / minimum 2 oz

We proudly serve Meat by Linz - Dry-Aged Legacy Beef

The Tycoon Experience - \$49

A Three - Course Dinner of your choice.

FIRST

Caesar Salad

Classic Wedge

Ricotta Toast

Crab Bisque

MAIN

Prime Rib Bolognese

Roasted Wild Salmon

Chicken Parmesan

Steak Frites

DESSERT

Creme Brulee

Chocolate Mousse Cake

Tiramisu

Brunch

saturday & sunday 10am - 3pm

MACADAMIA NUT SOUFFLE PANCAKES 19
coconut syrup / vanilla cream / macadamia nut butter

 BANANA BREAD FRENCH TOAST 18
caramelized bananas, macadamia nut butter, warm maple syrup

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

Desserts

BANANAS FOSTER (flambéed tableside) 22

TIRAMISU 16

CRÉME BRÛLÉE 14

DESSERT TRIO 25
chocolate mousse cake / tiramisu / crème brûlée