

# TYCOON

## Happy Hour

Monday - Friday 2-6 pm  
Half price signature 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 / agave / 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

Tincup 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/Trencheri Dry Vermouth/  
Magnum Blue Cheese Stuffed Olives

#### THE LEMON DROP

Hanson lemon vodka / simple / lemon / Cointreau

#### 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, Liquor 43, Frangelico, caramel, espresso, sea salt

#### 'BORD AND THIRSTY


Puerto 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 shishitos / pickled fresno peppers / chimichurri ranch dressing

#### HOT JALAPEÑO JAM DEVILED EGGS

14

brown sugar bacon / sundried tomatoes / paprika crema

#### OYSTERS

MKT PRICE

rotating East Coast selection

#### WAGYU SLIDERS

16

gruyere / mushrooms / caramelized onions / roasted garlic aioli

#### BLISTERED SHISHITO & LUMP CRAB DIP

22

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

#### PORK BELLY BITES

18

crispy pork belly / bourbon bbq glaze / pickled red onions

#### AHI TUNA TACOS

19

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

#### SPICY SALMON CRISPY RICE

16

sushi-grade salmon / Japanese mayo/Sriracha / avocado

### 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 / parmesan

#### 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
<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>	
FLAT IRON FLATBREAD	25
<i>grilled flat iron / basil pesto / fontina cheese / peppadew peppers</i>	
CHICKEN PARMESAN	28
<i>parmesan crusted / spicy vodka fusilli / house marinara / mozzarella</i>	
 PRIME BEEF BOLOGNESE	28
<i>pappardelle / classic bolognese / whipped burrata</i>	
 MEDITERRANEAN PRIMAVERA	22
<i>linguine / garlic chile oil / roasted garlic puree / artichokes / olives / capers / marinated heirloom tomatoes / lemon zest</i>	
ROASTED WILD SALMON	29
<i>Atlantic salmon / pearled cous cous / basil pesto / sundried tomatoes</i>	
MISO GLAZED SEA BASS	45
<i>pan-seared / whipped garlic mash / glazed mushrooms / broccolini</i>	
 HOT STONE FRIED RICE	
<i>basmati rice / bok choy / shitake mushrooms / pickled onions / picked fresno peppers / soy sauce / cilantro / topped with a sunny side up egg / furikake</i>	
TERYAKI CHICKEN	29
GRILLED SHRIMP	37
FILET	49
STEAK FRITES	37
<i>sliced tenderloin filet / creamy peppercorn sauce / parmesan-truffle fries</i>	
BEEF WELLINGTON	69
<i>7 oz filet / mushrooms / foie gras / red wine demi-glaze / puff pastry / whipped garlic mash / glazed petite carrots</i>	

## 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 oz .....	49
<i>au jus / horseradish cream</i>	
PRIME BONELESS RIBEYE 14 oz .....	65
<i>brushed with roasted garlic herb butter</i>	
PRIME FILET 7 oz .....	54
WAGYU TOMAHAWK RIBEYE 33 oz .....	150
HOT ROCK A5 WAGYU .....	22 per oz
<i>prepared tableside / minimum 2 oz</i>	

We Proudly Serve Meat by Linx Wet-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 Beef Bolognese  
Roasted Wild Salmon  
Chicken Parmesan  
Steak Frites

### DESSERT

Creme Brulee  
Chocolate Mousse Cake  
Tiramisu

## Desserts

BANANAS FOSTER (flambéed tableside)	22
TIRAMISU	16
CRÈME BRÛLÉE	14
DESSERT TRIO	25
<i>chocolate mousse cake / tiramisu / crème brûlée</i>	

## Sunday Unlimited Brunch - \$39

10:00AM - 3:00PM

Prime Rib  
Omelet Station  
Lemon Ricotta Pancakes  
Blueberry Pancakes  
Banana Bread French Toast  
Applewood Smoked Sausage  
Thick-Cut Spicy Brown Sugar Bacon  
Bagels & Lox  
Blueberry Muffins, Almond & Chocolate Croissants  
Yogurt Parfaits  
Seasonal Fresh Fruit  
Bottomless Mimosas & Bloody Mary's