



AMERICAN STEAKHOUSE

Serving You Since 1984

**555 East Ocean Boulevard • Long Beach, CA
Phone: (562) 437. 0626 • Fax: (562) 435. 9246**

Call (800) 774-3663, press 2, then Ext. 775

555 Facts

We feature graded USDA PRIME STEAKS considered to be the “King” of all beef. All our Steaks are hand-cut from beef that has been CORN-FED for 150 days. We purchase beef that has been AGED to our exact specifications. We buy the FRESHEST, highest quality Seafood available. We offer only Oysters harvested from CERTIFIED WATERS. We Guarantee our Product & Service 100%

LUNCH

APPETIZERS

Grilled Artichoke with Basil Aioli	8.95
555 Dungeness Crabcake	11.95
Fried Calamari	9.95
Baked Goat Cheese with Roasted Garlic	8.95
Seared Rare Ahi	11.95
Jumbo Shrimp Cocktail	10.95
Freshly Shucked Oysters on the Half Shell	12.95

SOUPS

Daily Soup	cup 3.95	bowl 5.50
Crab Bisque	cup 4.95	bowl 6.50
French Onion		6.95

SALADS

Caesar	sm 5.50	reg 7.75
Mixed Green	sm 5.25	reg 7.25
<i>house, 1000, honey mustard, ranch, maytag blue</i>		
Hearts of Romaine with Maytag Blue Cheese		6.95
Vine-Ripened Tomato and Bermuda Onion		6.45

ENTREE SALADS

Caesar with Chicken	14.95
Chinese Chicken Salad	14.95
Traditional Cobb with choice of Dressing	14.95
Southern Fried Chicken Salad	13.95
Shrimp Louie with 1000 Island Dressing	15.95

PRIME STEAKS

The Best Steak in Town... Less than 2% of all beef in America is graded USDA Prime. We cook your steak in a special broiler at over 1600 degrees to sear the outside and keep the inside tender and juicy. 555 Steaks are cooked with seasoned butter. All served with Choice of Garlic Mashed or French Fries.

Steak Cooking Chart Black & Blue Pittsburg Style charred outside, raw center	
Very Rare raw center	Rare very red, cool center
Medium Rare red, warm center	Medium warm pink center
Medium Well slightly pink	Well Done cooked through

Prime Top Sirloin (8 oz) <i>aged a minimum 35 days</i>	15.95
Prime Top Sirloin (8 oz) <i>pepper steak style</i>	16.95
Prime Teriyaki Top Sirloin (8 oz) <i>our special marinade</i>	16.95
Prime New York Strip Steak (8 oz)	22.95
Prime New York (8 Oz) <i>Pepper Steak Style</i>	23.95
Filet Mignon (8 Oz.)	23.95

MEATLOAF

555 Meatloaf with Garlic Mashed Potatoes and Vegetables	13.95
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PASTA

Angel Hair with Fresh Tomato, Olives and Basil	12.95
Linguini and Shrimp	14.95
“Cajun Style” Fusili with Andouille Sausage and Shrimp	14.95

Bowtie Pasta with Chicken, Peppers, and Onions and a Tomato Cream Sauce	13.95
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SANDWICHES

All served with french fries

Triple Nickel Burger	10.95
Cheeseburger (choice of American, Cheddar, Swiss or Blue)	11.50
Turkey Club	11.95
Meatloaf Sandwich	11.95
Blackened Chicken Sandwich <i>with Bacon, Avocado, Lettuce, Tomato and Basil Mayo</i>	13.95
Open Faced Dungeness Crab Sandwich	14.95
Grilled Steak Sandwich	15.95

CHICKEN & SEAFOOD

all served with vegetables and your choice of potato or rice

Sauteed Chicken Piccata or Marsala	14.95
Grilled Chicken Breast with Grained Mustard Sauce	14.95
Fresh Grilled Salmon	15.95
Seared Rare Ahi Tuna	18.95
Grilled Swordfish (9 oz.)	17.95
Sauteed Sea Scallops	19.95
Daily Fresh Fish Special	M.P.

BANQUETS

3 PRIVATE ROOMS
12 TO 75 PEOPLE
WINE CELLAR
KING'S EAST VILLAGE
GRAND PRIX
Perfect for any occasion

Executive Chief: Shelly Bojorquez

DINNER MENU

APPETIZERS

Grilled Artichoke with Basil Aioli	8.95
555 Dungeness Crabcake	11.95
Fried Calamari	9.95
Baked Goat Cheese with Roasted Garlic	8.95
Jumbo Shrimp Cocktail	13.95
Seared "Rare" Ahi with Lemon-Scallion Glaze	12.95
Freshly Shucked Oysters on the Half Shell	13.50
Today's Smoked Fish Plate	11.95

SOUPS & SALADS

Crab Bisque	cup 4.95 bowl 6.75
Daily Soup	cup 4.95 bowl 6.95
French Onion	6.95
Mixed Green	6.95
<i>(house, 1000, honey mustard, ranch or maytag blue)</i>	
Hearts of Romaine with Maytag Blue Cheese	7.95
Vine-Ripened Tomatoes and Bermuda Onion	7.95
Spinach Salad with a Warm Bacon Vinaigrette	8.95
Tableside Caesar for two or more per person	8.95

SIDE DISHES

Garlic Mashed Potatoes	5.95
Baked Potato	5.95
Onion Strings	5.95
Vine-Ripened Tomatoes	4.95
Garlic Bread	5.95
Asparagus Dijonnaise	8.95

Sauteed Mushrooms	8.95
Fresh Corn	5.95
Broccoli Hollandaise	5.95
Creamed Spinach	5.95

CHICKEN

Grilled Chicken Breast with Grain Mustard Sauce	17.95
Sauteed Chicken Piccata or Marsala	18.95
Bowtie Pasta with Chicken, Peppers, and Onions in a Tomato-Cream Sauce	15.95

PRIME LAMB

555 Famous Oven Roasted Colorado Prime Rack of Lamb with Cassis Sauce, Garlic Mashed Potatoes, and Spinach	37.95
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Prime Top Sirloin (8 oz) aged a minimum 35 days	22.95
Prime Teriyaki Top Sirloin (8 oz) our special marinade	22.95

Prime Culotte (12 oz) baseball cut, The most tender cut of the Top Sirloin, only two cuts per steer	27.95
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Filet Mignon (8 oz) for the light eater	29.95
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Filet Mignon (12 oz) a great steak. Aged midwest beef so tender it practically melts in your mouth	37.95
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Prime New York Strip Steak (16 oz) This specially aged 28 day USDA Prime Strip Steak is a favorite of many steak lovers, is more firm than a Ribeye and has a rich flavor	39.95
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Prime Ribeye (16 oz) Cut from the Prime Rib, this has the most marbling of all steaks	35.95
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Prime Kansas City Strip Steak (18 oz) Only six cuts per steer, it offers the best of the New York, on the bone	37.95
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Prime T-Bone (24 oz) Like the Porterhouse with a little more Strip Loin and a little less Filet	39.95
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Prime Porterhouse (24 oz) Aged Usda Prime combination Strip Loin and Filet	39.95
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Any 555 Steak may be prepared Blackened (Cajun spices) or Pepper Steak Style (Pan seared and finished with a Brandy Peppercorn Cream Sauce add 2.50)

SEAFOOD

Fresh Grilled Salmon	21.95
Fresh Grilled Swordfish (9 oz)	24.95
Linguini with Shrimp in a Marinara Sauce	16.95
Australian Half Lobster Tail and Prime Top Sirloin	39.95
Jumbo Cold Water Australian Lobster Tail (14-16 oz)	38.95
Daily Fresh Fish Special	M.P.