

Steakhouse 89

2620 W S.R. 89a 86336-5178 · +19282042000 · Updated: Jan 14, 2026

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FOR THE TABLE 6

Deviled Eggs	\$8.00
tomato jam, smoked almonds	
Fried Calamari	\$15.00
sweet & spicy sauce, lemon	
Mark'er House Rolls	\$5.00
sea salt, roasted garlic butter	
Housemade Prime Meatballs	\$13.00
marinara, parmigiano, Noble toast	
Whole Roasted Head of Garlic	\$8.00
warm Noble bread	
Ahi Tartar	\$16.00
crispy wonton, cucumber & sesame	

APPETIZERS 7

Lobster Bisque Cappuccino	\$9.00
lobster meat, cognac froth, lemon oil	
Grilled Shrimp	\$16.00
romanesco, warm corn salsa	
Seared Scallops	\$13.00
lemon butter, greens	
Crab Bites	\$16.00
avocado purée, mango, citrus greens	
Soup of the Day	\$9.00
chef's daily inspired soup	
Charcuterie	\$18.00
chef's selection of meats & cheeses with accompaniments	
Beef Carpaccio*	\$13.00
garlic aioli, arugula, capers, pecorino Noble toast	

GREEN HOUSE 89 6

Beefsteak Tomato & Burrata Salad	\$16.00
arugula, basil, balsamic	
Organic Spinach	\$12.00
dried cranberries, smoked almonds, apple, toasted sesame seeds, cider vinaigrette	
Caesar	\$11.00
romaine, shaved pecorino, white anchovies, crispy parmigiano, noble croutons, caesar dressing	
Local Greens	\$9.00
pear, candied pecans, goat cheese, citrus, olive oil	
Strawberry Salad	\$13.00
local greens, peas, wheat berries, hemp hearts, cranberries citrus vinaigrette	
Iceberg	\$11.00
cucumber, grapes, tomatoes, bacon bits, pickled onions, buttermilk dill dressing	

FISH HOUSE 89 4

Diver Sea Scallops*	\$34.00
pea risotto, black truffle vinaigrette	
Crispy Skin Salmon*	\$28.00
succotash, sweet corn purée	
Wood Grilled Ahi*	\$36.00
forbidden rice, sweet & sour vegetables, tamari caramel	

Fish of the Day

FROM THE GRASSLAND PASTURE 8

8 Oz. Filet*	\$48.00
12 Oz. New York Strip*	\$40.00
16 Oz. New York Strip*	\$50.00
Chateaubriand for Two*	\$82.00
served with veal demi glace and brandy peppercorn sauce	
5 Oz. Petit Filet*	\$30.00
10 Oz. Flat Iron*	\$38.00
24 Oz. Porterhouse*	\$64.00
22 Oz. Bone in Ribeye*	\$72.00

ADD SAUCES & ACCOMPANIMENTS 7

Veal Demi Glace	\$4.00
Brandy Peppercorn Sauce	\$4.00
Garlic Aioli*	\$4.00
Barbie-Q Sauce	\$4.00
Smoked Moody Blue Cheese Gratin	\$5.00
Bone Marrow Butt	\$4.00
Truffle Butter	\$5.00

ROAST PRIME RIB OF BEEF 3

8 Oz. Princess Cut*	\$34.00
12 Oz. Queen Cut*	\$40.00
18 Oz. King Cut*	\$48.00

SIDES 10

Roasted Brussels Sprouts	\$9.00
brie cheese, pepitas, cranberries, breadcrumbs	
Asparagus Over the Grill	\$11.00
olive oil, toasted sesame seeds	
Sautéed Spinach	\$7.00
Cheddar, crispy onions	
Wild & Cultivated Mushrooms	\$9.00
butter, herbs	
Buttery Mashed Potatoes	\$6.00
sea salt, chives	
Cauliflower Steak	\$8.00
basil, curry, hemp hearts	
Blistered Shishito Peppers	\$9.00
coconut oil, furikake	
Baked and Loaded Potato	\$9.00
scallion, cheddar, sour cream, bacon	
Macaroni and Cheese	\$9.00
gouda, Noble breadcrumbs, chives	
French Fried Kennebec Potatoes	\$7.00
black truffle aioli*	

OTHER MEATS, POULTRY AND PLANT BASED 5

89 House Ground Burger*

Cheddar cheese, caramelized onions, lettuce, pickles, tomatoes, rosemary aioli, french fries

AVAILABLE OPTIONS

\$16.00

Add Bacon: \$2.00

Angel Hair Pomodoro

tomato, garlic, basil, capers

\$22.00

Red Rock Pressed Chicken*

roasted garlic, herbs, buttery mashed potatoes

\$24.00

Baby Back Ribs*

steakhouse89 barbie-q sauce, fries, coleslaw

AVAILABLE OPTIONS

Half: \$22.00

Full: \$38.00

Wood Grilled Rack of Lamb*

potato mushroom risotto, slow roasted tomatoes

\$39.00

MAIN 11

Local Greens

Pears, candied pecans, goat cheese, olive oil

\$9.00

Caesars Salad

Romaine, parmigiana, shaved pecorino, croutons, dressing

\$11.00

Soup of the Day

\$9.00

89 House Ground Burger

Cheddar cheese, caramelized onions, lettuce, pickles, tomato, aioli & fries

\$16.00

NY Steak Sandwich

6oz NY Steak, mayo, lettuce, french fries

\$21.00

5oz Filet

\$30.00

12oz NY Strip

\$40.00

Red Rock Chicken

\$24.00

89' Half Rack Baby Back Ribs

\$22.00

Crispy Skin Salmon

All Entrees come with Mashed Potatoes or Fries and Asparagus

\$28.00

Vegetable Pasta

\$17.00

DESSERT 1

89' Cheesecake or Chocolate Pecan Pie

\$8.00