

Sexy Steak

1942 Grand River Ave, Detroit, MI 48226 · +13134031000 · Updated: Mar 21, 2026

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OYSTER 3

Mignonette **\$22.00**

Fresh Oysters Served Raw with our Champagne Shallot, Cucumber, Salsa Verde Mignonette

Grilled **\$23.00**

Cooked to Perfection with Garlic Butter, Parmesan Cheese

Rockefeller **\$25.00**

An Italian take on a Classic, Parmesan Cream Sauce, Crispy Pancetta

COLD BAR 3

Shrimp Cocktail **\$24.00**

Gulf Shrimp, Homemade Cocktail Sauce, Lemon

Steak Tartare **\$25.00**

Hand Chopped Prime Beef Tenderloin, Capers, Shallots, Dijon, Cornichons, Egg Yolk, Toast Points

Tuna Tartare **\$24.00**

Fresh Yellowfin Tuna, Avocado, Watermelon Radish, Fresno Pepper, Wonton Chips, Ponzu Sesame Sauce

INSALATA 3

Caesar **\$17.00**

Romaine Gem Heart Leaves, Crostini, Served Tableside

Burrata **\$19.00**

Oranges, Toasted Walnuts, Salsa Verde, Honey Crostini

Rustica **\$17.00**

Cucumber, Roasted Beets, Bulgarian Feta, Olives, Gem Lettuce, Watercress, Tomato, Lemon Herb Vinaigrette

ANTIPASTO 6

Crab Cakes **\$28.00**

Jumbo Lump Crab Cakes, Grain Mustard Aioli, Arugula, Radish, Fresno Pepper

Fritto Misto **\$22.00**

Fried East Coast Squid, Baby Shrimp, Peppadew Peppers, Amanglio

Spicy Shrimp Diavolo **\$24.00**

Sautéed Gulf Shrimp, Lemon, Garlic Butter, White Wine, Tomato, Grilled Crostini, Fried Leeks

Wagyu Meatballs	\$19.00
Tomato Basil Sauce, Morano, 3pcs	
Sausage and Peppers	\$21.00
Hungarian Peppers, Italian Sausage, Potato, Tomato, Demi Glace	
Wagyu Pastrami	\$58.00
Stone Ground House Mustard, House Dijon, Pickles	

IL MACELLAIO 10

Filet Mignon	\$70.00
USDA Prime, 10oz	
Rib Eye Cap	\$67.00
USDA Prime, 8oz	
Veal Chop	\$67.00
12oz	
Boneless Ribeye	\$75.00
USDA Prime, 16oz	
Bone-In NY Strip	\$92.00
USDA Prime, 22oz	
Lamb Chops	\$69.00
4pc, Salsa Verde	
Bone-In Tomahawk	\$185.00
Imported, 30oz Australian Wagyu	
Bistecca Fiorentina	\$148.00
Bone-in, Thick Cut, 32oz Porterhouse	
Wagyu Ribeye	\$115.00
Imported, 16oz Australian Wagyu	
Surf & Turf	\$145.00
10oz Filet Mignon, 10oz South African Lobster Tail	

ENTRÉES 8

Mushroom Truffle Risotto	\$32.00
Wild Mushrooms, Shallots, Parmigiano Reggiano, Truffle Oil	
Pasta Carbone	\$32.00
Rigatoni, Calabria Peppers, Creamy Tomato Sauce	
Pasta Del Bosco	\$43.00
Sautéed Beef Tenderloin Tips, Spinach, Wild Mushrooms, Strozzapreti, Madeira Cream, Truffle Oil, Ricotta	

Pappardelle Bolognese	\$34.00
Tossed with Housemade Meat Sauce	
Chicken Valdostana	\$36.00
Breaded Amish Chicken Breast, Prosciutto, Melted Fontina Cheese, Roasted Garlic White Wine Sauce	
Chicken Limone	\$34.00
Sautéed Amish Chicken Breast with Artichoke Hearts, Capers, Lemon, White Wine	
Lobster Scampi	\$75.00
10oz South African Lobster Tail, Traditional Scampi	
Dover Sole	\$75.00
Garlic, Lemon, Diced Tomatoes, White Wine Sauce, Capers, Served Tableside	
SHARE 8	
Sautéed Corn	\$13.00
Butter, Parmigiano Reggiano, Calabrian Chili Pepper	
Caramelized Carrots	\$13.00
Brown Sugar, Butter, Cognac	
Spinach Sautéed	\$14.00
Garlic, EVOO, Calabrian Chili Pepper, Lemon	
Baked Mac & Cheese	\$17.00
5 Cheese Blend, Mornay, Cavatappi Noodles	
Sautéed Green Beans	\$13.00
Almondine	
Portobella Mushrooms	\$16.00
Mushrooms, Balsamic Marinade, Zip Sauce	
Truffle Parmesan Fries	\$14.00
Truffle Oil, Parmigiano Reggiano	
Yukon Mashed Potatoes	\$15.00
Freshly Mashed, Butter	