

# Dinner

Prime Cuts • Wagyu • Fresh Seafood • Seasonal Fare

SPRING 2026

RAW BAR

- Blue Point Oysters\* <sup>GF</sup> \$3 <sup>ea</sup>

Half Shell · Mignonette & Cocktail Sauce
- Clams on the Half Shell\* <sup>GF</sup> HD \$11 · Dz \$19

Cocktail Sauce & Lemon
- Shrimp Cocktail <sup>GF</sup> \$4 <sup>ea</sup>

Jumbo Shrimp · House Cocktail Sauce
- Spicy Tuna\* \$23

Crispy Rice Cakes, Jalapeño Pepper,  
Sweet Soy Dipping Sauce
- Caviar MP

50 oz · Traditional Accompaniments

SALADS

- IMC Wedge <sup>GF</sup> \$15

Iceberg, Double Smoked Bacon, Heirloom Tomato, Bleu Cheese
- Caesar Salad\* \$17

Little Gems, Savory Croutons, House Caesar Dressing
- Watermelon Salad <sup>GF</sup> \$17

Cucumber, Feta, Toasted Almonds, Sherry Vinaigrette
- Seasonal Salad MP

Chef's Selection · Ask Your Server
- Burrata \$23

Grilled Asparagus, Prosciutto di Parma,  
Sherry Vinaigrette, Grilled Bread
- Salad Add-Ons: Grilled Chicken Breast \$7  
8pc Shrimp \$9 · Salmon 8oz \$12 · Steak \$15

STARTERS

- Soup of the Day MP

Ask Your Server
- Mussels \$22

Garlic, Shallots, Butter, White Wine
- Thai Calamari \$22

Sweet Chili Sauce, Roasted Pineapple,  
Crispy Shallots, Sesame Seeds
- Sweet Chili Shrimp \$19

Fried Shallots, Spicy Mayo
- Baked Clams \$19

6 pc · Oregano, Garlic, Breadcrumbs
- Avocado Fritters \$14

Spicy Mayo, Lime, Cilantro
- Wagyu Meatballs \$18

3 pc · Pickled Daikon, Spicy Mayo, Teriyaki Glaze, Cilantro
- Charred Mediterranean Octopus <sup>GF</sup> \$23

Whole Charred Tentacle, Gigantes Beans,  
Castelvetro Olives, Smoked Paprika Oil, Charred Lemon
- Maple Glazed Bacon <sup>GF</sup> \$18

Double Smoked Slab, Barrel-Aged Maple Syrup
- Wagyu Skewers <sup>GF</sup> \$21

Miso-Herb Butter, Charred Scallion,  
Sesame, Pickled Cucumber
- Roasted Bone Marrow \$17

Herbed Bread Crumbs, Pickles
- Crab Cakes \$29

Avocado Mousse, Mango Salsa, Fennel Watercress Salad
- Potato Croquettes \$16

Bacon Stuffed, Truffle Aioli

MONDAYS

Monday Roast

28 oz Slow Roasted Prime Rib  
Plus Starter & Sides

\$79.98 for 2

WEDNESDAY  
& THURSDAY

50 / 50 NIGHT

Porterhouse & Wine

50% Off Porterhouse Steak 42 oz. for Two (\$136)  
42 oz. Prime Beef · 28 Days Aged  
50% Off Bottle of Wine Over \$99

EVERY SUNDAY

Prix-Fixe Dinner

Starter, Entrée & Dessert

\$42.95 per person

Gratuity  
20% added for parties of 8 or more

4% Discount is applied to Cash Purchases.  
Prices reflect Credit Card pricing.

GF – Gluten Free

Food Allergy Notice Before placing your order, please inform your server if a person in your party has a food allergy.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Dinner

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SPRING 2026

## PRIME STEAKS

USDA Prime

Imperial Filet Mignon\* \$54

10 oz • Chef's Marinade

Prime NY Strip\* \$47

16 oz

Bone-In Ribeye\* \$63

24 oz

Porterhouse for Two\* \$136

42 oz

Prime Tomahawk\* MP

42 oz

## STEAK ENHANCEMENTS

Gorgonzola Crust — \$7 • Foie Gras Butter — \$11 • Béarnaise Sauce\* — \$5 • Au Poivre Sauce — \$5  
Lobster Tail — MP • Bone Marrow Onion Jam — \$5 • Chimichurri Sauce GF — \$5 • Bone Marrow Butter — \$9

## WAGYU BEEF

Wagyu means “Japanese Cattle” and is highly prized for its intense marbling and rich flavor. Wagyu cattle produce the finest beef in the world and is low in saturated fats and high in omega fatty acids. IMC only serves imported single-bred Wagyu Beef.

Wagyu Filet 8oz\* 16 oz MP

Wagyu Skirt Steak\* 16 oz \$52

Wagyu Hanger Steak\* \$50

16 oz Chef's Marinade, Sliced

Wagyu Petit Tender\* \$45

12 oz

Boneless Wagyu Rib\* MP

36 oz

## LAND

Rack of Lamb\* \$53

Almond Persillade Crust, White Bean Ragout,  
Mint Pesto, Two Double Chops

Double-Cut Pork Chop\* \$36

Apple Cider Brined, Creamy Polenta,  
Charred Snap Peas, Fresh Rhubarb Chutney

Braised Boneless Short Rib GF \$45

White Bean Purée, Charred Broccolini, Lemon Gremolata

House Pork Ribs \$33

St. Louis Cut, Bourbon BBQ Glaze,  
Vinegar Slaw, Baked Butter Beans

Brick Chicken \$29

Half Chicken, Spring Pea & Mint Risotto, Salsa Verde

IMC Dinner Burger\* \$28

Wagyu Blend, Bone Marrow Onion Jam,  
Gruyère, House Sauce, IMC Brioche Bun

## SEA

Grilled  
Branzino<sup>GF</sup> \$38

Whole Fish,  
Seasonal Vegetables,  
Fresh Lemon & Herb

Pan Seared  
Salmon\*<sup>GF</sup> \$32

8oz Skin-On Fillet,  
Spring Vegetable Medley,  
Tarragon Cream Sauce, Herb Salad

Seafood  
Risotto<sup>GF</sup> \$34

Littleneck Clams,  
Mussels, Shrimp, Calamari,  
Cherry Tomatoes, White Wine

## SIDES

Mashed Potatoes \$10

Sautéed Mushrooms \$14

Baked Potato \$9

Creamed Spinach \$12

Mac & Cheese \$11

Seasonal Vegetables<sup>GF</sup> \$13 Chef's Selection

Brussels Sprouts \$11

Lobster Mac & Cheese \$26

Fries \$9 Sweet Potato +\$2 • Truffle +\$3

### OUR COMMITMENT TO QUALITY

**Raised Right. Sourced with Integrity.**

No Antibiotics Ever • Hormone Free  
No Animal Byproducts Humanely Raised  
USDA Prime & Wagyu Beef • Locally Sourced

### SATURDAY & SUNDAY

**Weekend Brunch**

Steakhouse Brunch • Bottomless Drinks • Prime Cuts

11:00am – 3:00pm

Ask your server about our brunch menu

Gratuity

20% added for parties of 8 or more

4% Discount is applied to Cash Purchases.

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