

Salads and Starters...

Kobe Steak Sashimi, Spicy Radishes*
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard*
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad
Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde"
Summer Harvest White Corn Salad, Arugula, Cherry Tomatoes, French Feta, Goat Yogurt "Tzatziki"
Heirloom Tomato Salad, Humboldt Fog Goat Cheese, Cured Spanish White Anchovies, Tuscan Olive Oil
Sugar Queen Melon & Black Mission Figs, Fresh Burrata, Prosciutto Di Parma, Micro Arugula, Saba *
Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Dancing Demon Plum Compote
Maryland Blue Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish*
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy*
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette*

Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz* (For Two)
Bone In New York Sirloin 20 Oz*
Bone In Rib Eye Steak 20 Oz*
Bone In Filet Mignon 16 Oz*
Petit Cut Filet Mignon 8 Oz*

U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz*
New York Sirloin 14 Oz*
Rib Eye Steak 14 Oz*

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

New York Sirloin 14 Oz*

U.S.D.A. PRIME, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 28 Days

Rib Eye 12 Oz*

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

Filet Mignon 6 Oz* (\$30 each additional 2 ounces)
Rib Eye Steak 9 Oz* (\$30 each additional 2 ounces)
New York Sirloin 8 Oz* (\$30 each additional 2 ounces)

A Tasting of New York Sirloin

American "Kobe Style" From Snake River Farms 4 Oz*
U.S.D.A. PRIME Dry Aged 35 Days 4 Oz*
Australian Wagyu From Oakleigh Ranch 2 Oz*

Australian 100% Wagyu Beef From Oakleigh Ranch, Alexandria, NSW

Rib Eye Steak 6 Oz* (\$40 each additional 2 ounces)

Organic Poussin Cooked On The Rotisserie, Thyme, Black Truffle Natural Jus *
Double Thick Kurobuta Pork Chop, Blenheim Apricot-Golden Raisin "Moustarda"*
Line Caught Alaskan King Salmon, Shiro Miso-Ginger Glaze*
Colorado Lamb Chops, Cucumber-Mint Raita*
Sashimi Quality Big Eye Tuna Steak*

Slow Simmered and Pan Roasted...

Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Corn Puree, Garam Masala
Whole Roasted Loup De Mer, Warm Cherry Tomato Vinaigrette, Micro Basil, Tuscan Olive Oil
Pan Roasted Maine Lobster, Black Truffle Sabayon 2lb*

The Sauces

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Creamy Horseradish
Armagnac & Green Peppercorn
Béarnaise*

Add to the Cuts

Wild Field Mushrooms
Caramelized Onions
Point Reyes Blue Cheese
Fried Organic Egg*
Bone Marrow

On the Side

French Fries with Herbs
Yukon Gold Potato Puree
Tempura Onion Rings
Sautéed Baby Spinach, Garlic
Soft Polenta with Parmesan
Caramelized Sweet Summer Corn
Creamed Spinach with Fried Organic Egg*
Fingerling Potatoes, Smoky Bacon, Pearl Onions
Nantes Carrots, Baby Artichokes, Rosemary
Shaved Summer Squash, Torn Basil, "Bagna Cauda"
Haricot Vert, Romano Beans, Sugar Snap Peas, Shallots
Broccoli-Rapini, Chili, Sun Dried Tomato, "Fiore Di Sardo"
Caramelized Cauliflower, Golden Raisins, Toasted Almonds
Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar
Wild Field Mushrooms & Japanese Shishito Peppers
Potato Tarte Tatin

A gratuity of 18% will be added to parties 8 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs

May increase your risk of food borne illness, especially in the case of certain medical conditions