

**Salads and Starters...**

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard  
 Kobe Steak Sashimi, Spicy Radishes, Upland Cress  
 Bone Marrow Flan, Mushroom Marmalade, Parsley Salad  
 Caramelized Sweet White Corn, Wild Rocket, Tzatziki, Greek Feta  
 Hokkaido Scallop "Carpaccio," Shaved Myoga, Micro Shiso, Wasabi- Kosho Ponzu  
 Prawn "Cocktail," Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Yuzu Citrus  
 Maple Glazed Pork Belly, Fuji Apple-Yali Pear Salad, Spiced Almonds, Sesame-Orange Dressing  
 Heirloom Tomatoes, Shaved Red Onion, Humbolt Fog Goat Cheese, Spanish Anchovies, Aged Balsamic  
 Butter Lettuce, Point Reyes Blue Cheese, Marinated Cherry Tomatoes, Champagne-Herb Vinaigrette  
 Warm Veal Tongue, Marinated Artichokes, Cannellini Beans, "Salsa Verde"  
 Blue Fin Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy  
 Maine Lobster, American Blue Crab And Shrimp "Louis," Spicy Tomato-Horseradish  
 Sautéed Foie Gras, Rosemary-Apple Butter, Plum-Port Wine Reduction  
 Warm Asparagus, Poached Egg, Warm Bacon Vinaigrette  
 Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings

**Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...****U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days**

Petit Cut Filet Mignon 170g  
 New York Sirloin 340g  
 Rib Eye Steak 395g

**Australian Angus, 300+ Days Grain Fed, Rangers Valley, Dry Aged 45 Days**

New York Sirloin 340g

**Australian Angus, 300+ Days Grain Fed, Rangers Valley, Aged 35 Days**

Porterhouse 990g (For Two)  
 Bone In Filet Mignon 380g  
 Bone In New York Sirloin 570g  
 Bone In Rib Eye Steak 570g

**Australian Wagyu / Angus, 400+ Days Grain Fed, BMS 8+, From Stockyard, Queensland**

Bone in Rib Eye Steak (For Two) 1.1kg

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

New York Sirloin 230g  
 Rib Eye Steak 280g  
 Filet Mignon 170g

**Tasting of New York Sirloin**

American "Kobe Style" From Snake River Farms 120g  
 U.S.D.A. PRIME, Illinois Corn Fed 120g  
 Japanese Wagyu From Shiga Prefecture 60g

**True Japanese 100% Wagyu Beef From Shiga Prefecture, Honshu, Japan**

New York Sirloin 170g  
 Filet Mignon 170g  
 Rib Eye Steak 230g

Baby Chicken Cooked On The Rotisserie, Black Truffle, Natural Jus  
 Kobe Beef Short Ribs "Indian Spiced", Curried Corn Puree, Garam Masala, Slowly Cooked For Eight Hours  
 Pan-Roasted Milk-Fed Veal, Caramelized Garlic, Natural Jus 395g  
 Double Thick Kurobuta Pork Chop, Fuji Apple-Apricot "Moustarda"  
 Colorado Lamb Chops, Cucumber-Mint Raita

**Fresh Fish Pan Roasted To Perfection...**

Sautéed Dover Sole "À La Meunière", Preserved Lemon, Parsley  
 Pan-Roasted Maine Lobster, Black Truffle Sabayon, 1kg / 1.5kg

**The Sauces**

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

**Add to the Cuts...**

Bone Marrow  
 Shropshire Blue Cheese  
 Caramelized Onions  
 Wild Morel Mushrooms  
 Fried Organic Egg  
 Foie Gras

**On the Side**

French Fries with Herbs  
 Yukon Gold Potato Puree  
 Tempura Onion Rings  
 Soft Polenta with Parmesan  
 Creamed Spinach with Fried Egg  
 Caramelized Sweet White Corn, Oregon Chanterelles  
 Roasted Organic Carrots, Baby Artichokes, Rosemary  
 Sautéed Broccoli, Sun Dried Tomatoes, Garlic, Chili  
 Summer Squash & Zucchini, Bagna Cauda, Basil  
 Fingerling Potatoes, Smoked Bacon, Pearl Onions  
 Cavatappi Pasta "Mac & Cheese," White Cheddar  
 Wild Field Mushrooms With Shishito Peppers  
 Potato Tart Tatin

**Joshua Brown Executive Chef**

**Adam Crocini General Manager**