

## Starters & Salads

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard\*

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

Austrian Oxtail Bouillion, Chervil, Bone Marrow Dumplings

Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy

Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Kurobuta Pork Cheek, Maple Glazed Pork Belly, Ten Spice, Sesame-Orange Dressing, Cherries

Maryland Blue Crab, Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish

Sterling Osetra Caviar, Toasted Brioche, Traditional Accompaniments\* 1 Oz

Crispy Soft Shell Crab, Coconut Aioli, Eggplant, Lemongrass, Kaffir Lime

## Slow Simmered & Roasted

Mediterranean Turbot, Fennel Fondant, Tomato Confit, Micro Basil

French Loup de Mer, Ruitz Farm's Baby Carrots, Moroccan Chermoula

Whole Roasted Stonington Maine Lobster, Black Truffle Sabayon, 2 lb

Double Thick Kurobuta Pork Chop, Murray Farms' Aprium "Moustarda"

Organic Rotisserie Poussin, Thyme, Morel Mushrooms, Natural Jus

Colorado Lamb Chops, Cucumber - Mint Raita

## Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

### USDA PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz, For Two

Bone In New York Sirloin 20 Oz

Petit Cut Filet Mignon 8 Oz

Bone In Filet 16 Oz

### USDA PRIME, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz

New York Sirloin 14 Oz

Rib Eye 12 Oz

### 100% Australian Grassfed Angus, Great Southern

Filet Mignon 7 Oz

### USDA PRIME, Creekstone Farms, Aged 21 Days

Bone In Rib Eye Steak 20 Oz

### Australian Wagyu, Rangers Valley, New South Wales

New York Sirloin 8 Oz, each additional Oz 16

### American Wagyu, Snake River Farms, Idaho

New York Sirloin 8 Oz, each additional Oz 16

Filet Mignon 6 Oz, each additional Oz 16

Rib Eye Steak 9 Oz, each additional Oz 16

### Tasting of New York Sirloin

USDA Prime Dry Aged 35 Days 4 oz

American Wagyu From Snake River Farms 4 oz

Japanese Wagyu Beef From Miyazaki Prefecture 2 oz

### Japanese Pure Wagyu Beef, Miyazaki Prefecture

Rib Eye Steak Minimum 6 Oz Per Order

New York Sirloin, Minimum 6 Oz Per Order

### From the Market

Tempura Onion Rings

Yukon Gold Potato Puree

Soft Polenta with Parmesan

Creamed Spinach with Fried Organic Egg\*

Cavatappi Pasta "Mac & Cheese", Quebec Cheddar

Cavolo Nero, Baby Spinach, Garlic, Tuscan Olive Oil

French White Asparagus, Brown Butter, Brioche

Broccolini, Sun-Dried Tomatoes, Chili, "Fiore di Sardo"

Heirloom Radishes, Baby Carrots, Aonori, Meyer Lemon

English Peas, Green Garlic, Spring Onions, Ramps, Mint

Wild Field Mushrooms & Shishito Peppers, Mirin, Yuzu

Kennebec Potato French Fries, Burgundy Truffles

### Add to The Cuts

Fried Organic Egg\*

Wild Field Mushrooms

Point Reyes Blue Cheese

Roasted Bone Marrow, Parsley

Caramelized Shallots, Pearl & Cipollini Onions

Black & Golden Caramelized Garlic

### Sauces

House Made Steak Sauce

Creamy Horseradish

Cognac Grain Mustard

Bearnaise

Yuzu Kosho Butter

Red Wine Bordelaise

Argentinean Chimichurri

Armagnac Peppercorn