

## raw & chilled

TUNA TARTARE* avocado, soy-lime dressing			
appetizers & salads			
CRAB CAKE Iemon aioli, fennel radish salad	etteled egg		
steak o	cuts*		
our beef is USDA Prime and 100%	Naturally Raise	ed Black Angus	
<u>CUT</u>	WEIGHT	PRICE	
FILET MIGNON FILET MIGNON	70z 100z	57 67	
SKIRT STEAK	100z	52	
NEW YORK STRIP	160z	59	
RIB EYE	14oz	65	
PORTERHOUSE for two	360z	160	
WAGYU COWBOY bone-in ribeye	15oz	110	
sauces / select one		surf options / top	any item
Red Wine ~ Béarnaise ~ Peppercorn Horseradish ~ Chimichurri ~ Steak	Oscar Style / +32 ~ Grilled Shrimp (4) / +20		
main c	ourses		
RACK OF LAMB parsley crust, chimichurri			
ROASTED CHICKEN dates, preserved lemon			
SAUTÉED DOVER SOLE soy caper brown butter			
ROASTED SALMON pineapple ginger salsa, rum glaze			
BRANZINO grilled lettuces, citrus gastrique			
side	25		
TRUFFLE MAC & CHEESE 15 ~ GRILLED ASPARAGUS			CI I nu rima a su 1.4
ROASTED WILD MUSHROOMS garlic & thyme 15 ~ BAKED POTATE FRENCH FRIES cilantro mayonnaise 9 ~ JALAPEÑO M	O fully loaded	14 ~ ONION RINGS 1	3 ~ MASHED POTATO 13
desse	erts		
MINI DOUGHNUTS chocolate sauce, coffee ice cream			
CRÊPE SOUFFLÉ passion fruit sauce			1
ICE CREAM & SORBET three scoops			

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy please notify a manager, chef or server.