

prime USDA steaks

aged for 28 days

filet	8 oz - 10 oz	32	41
New York strip	14 oz	39	
rib eye	16 oz	39	

certified midwestern corn-fed steaks

aged for 28 days

bone in filet	14 oz	56	
bone in rib eye	24 oz	49	
long bone rib eye	28 oz	58	
bone in Kansas City steak	20 oz	48	

prime rib – slow roasted

queen	12 oz	30	
king	24 oz	49	

steak enhancements

Hollywood steak sauce | béarnaise | porcini butter | hollandaise | au poivre | peppered mustard

specialties

beef wellington	8 oz filet, mushroom duxelle, puff pastry, brandied truffle reduction	39
free-range chicken	10 oz, roasted, white bean succotash, potato fondant	24
cajun pasta	fresh fettuccine, mexican gulf shrimp, black beans, tomato, corn, cream	28
1/2 rack of lamb	domestic, sautéed spinach with cippolini onion, mint demi	34
berkshire pork	12 oz, rosemary grain mustard crust, cherry port	32

seafood and shellfish

Australia cold water lobster tail	broiled or steamed, choron sauce	56
scottish salmon	cedar plank, creole wash	32
day boat scallops*	corn relish, tomato ragout	30
seabass	sweet potato gnocchi, english pea emulsion	36

side dishes 8

English pea risotto | grilled jumbo asparagus | truffle mac & cheese
steak dust crusted baked potato | horseradish mash potato | white cream corn | baked sweet potato
sautéed wild mushrooms | sautéed broccolini