

Dinner Menu

STARTERS & SALADS

Starters & Salads

Prime Sirloin "Steak Tartare"*

\$26.00

Herb Aioli, Mustard

Austrian Oxtail Bouillion

\$18.00

Chervil, Bone Marrow Dumplings

Bone Marrow Flan*

\$20.00

Mushroom Marmalade, Parsley Salad

Big Eye Tuna Tartare*

\$28.00

Wasabi, Ginger, Togarashi Crisps, Tosa Soy

Warm Asparagus

\$17.00

Poached Organic Egg, Warm Bacon Vinaigrette

Alaskan King Crab & Louisiana Shrimp "Louis" Cocktail

\$28.00

Spicy Tomato-Horseradish

Butter Lettuce

\$20.00

Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Heirloom Apple Salad

\$18.00

Medjool Dates, Pomegranate, Marcona Almonds, Sherry, Parmigiano Reggiano

Maple Glazed Pork Belly

\$17.00

Ten Spice, Sesame-Orange Dressing, Warren Pear Compote

Prime Filet Carpaccio

\$35.00

Celery Hearts, Truffle Hollandaise, White Truffles from Alba, Italy

Sterling Osetra Caviar*

Toasted Brioche, Traditional Accompaniments

- 1 Oz **\$130.00**
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SLOW SIMMERED & ROASTED

Slow Simmered & Roasted

Whole Roasted Stonington Maine Lobster

Black Truffle Sabayon, 2 lb

- **MP**
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Red Wine Braised Short Ribs

\$42.00

Pickled Mustard Seeds, Horseradish, Parsnip

Double Thick Kurobuta Pork Chop

\$39.00

See Canyon Farm's Fuji Apple "Mostarda"

French Loup de Mer

\$38.00

Shaved Fennel, Parsley, Lemon, Coriander, Toasted Sesame

Organic Rotisserie Poussin

\$41.00

Thyme, Black Trumpet Mushrooms, Natural Jus

Grilled Maine Diver Scallops

\$36.00

Meyer Lemon, Sage, Celery Root

Venison Filet Mignon

\$48.00

Juniper Berries, Sauce Pouivrade

Colorado Lamb Chops

\$59.00

Cucumber - Mint Raita

GRILLED OVER HARD WOOD & CHARCOAL

Grilled Over Hard Wood & Charcoal

Then Finished Under A 1200 Degree Broiler

USDA PRIME, ILLINOIS CORN FED, AGED 21 DAYS

USDA Prime, Illinois Corn Fed, Aged 21 Days

Petit Cut Filet Mignon

- 8 Oz **\$57.00**

Bone In New York Sirloin

- 20 Oz **\$57.00**

Bone In Filet

- 16 Oz **\$58.00**

Porterhouse 34 Oz

For Two

- **MP**

USDA PRIME, NEBRASKA CORN FED, DRY AGED 35 DAYS

USDA Prime, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York

- 10 Oz **\$49.00**

New York Sirloin

- 14 Oz **\$58.00**
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Rib Eye

- 12 Oz **\$59.00**
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USDA PRIME, CREEKSTONE FARMS, AGED 21 DAYS

USDA Prime, Creekstone Farms, Aged 21 Days

Bone In Rib Eye Steak

- 20 Oz **\$64.00**
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AMERICAN WAGYU, SNAKE RIVER FARMS, IDAHO

American Wagyu, Snake River Farms, Idaho

New York Sirloin

- 8 Oz **\$88.00**
 - Each Additional Oz
 - **\$16.00**
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Filet Mignon

- 6 Oz **\$88.00**
 - Each Additional Oz
 - **\$16.00**
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Rib Eye Steak

- 9 Oz **\$89.00**
 - Each Additional Oz
 - **\$16.00**
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TASTING OF NEW YORK SIRLOIN

Tasting of New York Sirloin

USDA Prime Dry Aged 35 Days

- 4 Oz **\$140.00**
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American Wagyu From Snake River Farms

- 4 Oz **\$140.00**
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Japanese Wagyu Beef From Miyazaki Prefecture

- 2 Oz **\$140.00**
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JAPANESE PURE WAGYU BEEF, MIYAZAKI PREFECTURE

Japanese Pure Waqyu Beef, Miyazaki Prefecture

Rib Eye Steak

- Minimum 6 Oz Per Order (*per Ounce*) **\$25.00**

New York Sirloin

- Minimum 6 Oz Per Order (*per Ounce*) **\$26.00**

FROM THE MARKET

From the Market

Tempura Onion Rings

\$13.00

Yukon Gold Potato Puree

\$13.00

Soft Polenta with Parmesan

\$13.00

Creamed Spinach with Fried Organic Egg*

\$13.00

Tuscan Black Kale

\$13.00

Baby Spinach, Garlic, Olive Oil

Cavatappi Pasta "Mac & Cheese"

\$17.00

Québec Cheddar

Broccolini

\$13.00

Sundried Tomatoes, Chili, Fiore di SardO

Brussels Sprouts

\$14.00

Sesame Yuzu Aioli, Glazed Shallots

Autumn Squash

\$13.00

Leeks, Sage, Smokey Bacon, Granola

Celery Root

\$14.00

Kohlrabi, Baby Carrots, Wildflower Honey

Wild Field Mushrooms & Shishito Peppers

\$24.00

Mirin, Yuzu

Kennebec Potato French Fries

\$29.00

Perigord Black Truffles

ADD TO THE CUTS

Add to The Cuts

Fried Organic Egg*

\$6.00

Point Reyes Blue Cheese

\$9.00

Roasted Bone Marrow

\$9.00

Parsley

Wild Field Mushrooms

\$12.00

Caramelized Shallots

\$8.00

Pearl & Cipollini Onions

Black & Golden Caramelized Garlic

\$9.00

SAUCES

Sauces

House Made Steak Sauce

\$2.00

Creamy Horseradish

\$2.00

Cognac Grain Mustard

\$2.00

Bearnaise*

\$2.00

Yuzu Kosho Butter

\$2.00

Red Wine Bordelaise

\$2.00

Argentinean Chimichurri

\$2.00

Armagnac

\$2.00