

HAND CUT STEAKS

\$50

10 OZ. BISON NY STRIP

our offering of 100% grass fed bison is from Durham Ranch in Wyoming

\$48

8 OZ. FILET MIGNON

our tender filet is "Natural" Angus and aged for 21 days from Golden West Ranch in Sprague, WA

\$42

12 OZ. NY STRIP

aged for 21 days to create a perfect balance of flavor, our strip is "Natural" PRIME Black Angus from Monson Ranch, Kennewick, WA

\$100

40 OZ. PORTERHOUSE FOR TWO

our double - cut Porterhouse is PRIME "Natural" Monson Ranch Beef and is aged for 21 days

\$50

20 OZ. T-BONE FOR ONE

PRIME "Natural" Monson Ranch Beef and is aged for 21 days

\$44

14 OZ. RIBEYE STEAK

remarkably tender and flavorful, our Ribeye is PRIME Natural from Aspen Ridge and aged for 21 days

\$46

8 OZ. WAGYU SKIRT STEAK

our American "kobe style" steak from Snake River Farms is known for its intense marbling

\$65 Cattleman's Cut 18 oz. Bone- In / \$55 Off the Bone 14 oz.

DRY AGED RIBEYE

we dry age this Cattleman's Cut for 35 days following our own strict specifications to ensure a hearty flavor profile

\$100

8 OZ. HOKKAIDO WAGYU NEW YORK

Flown in from Japan, aged for 23 days, and composed with a saffron poached honey onion, a sauce with our house-cured coppa and black truffle, and sautéed asparagus

\$200

12 OZ. MIYAZAKI FILET CHATEAUBRIAND

This steak is absolute decadence. Flown in from Japan, our hand cut filet has 24 days of age with Chateaubriand Sauce and any two sides