


Certified Angus Beef

WHEN IT COMES TO OUR BEEF

- Each cut meets 10 quality standards making the brand more selective than USDA Prime, Choice and Select* to ensure it is incredibly juicy, amazingly tender and full of flavor.
- Marbling is key to great flavor. Simply put, the more marbling the better the beef.
- Only 3 in 10 Angus cattle meet the brand's high standards.



* CertifiedAngusBeef.com

Weights shown are prior to cooking

NY Steak

14oz 44.00

Parmesan truffle fries, broccolini, Diane sauce

Center Cut Beef Tenderloin

8oz 58.00

Shallot crusted, broccoli purée, rösti potato,
baby carrots, bordelaise sauce

Bone In Rib Eye

22oz 69.00

French beans, roasted fingerling potatoes,
peppercorn sauce

Short Rib 72 Hours Slow Cooked "Low Temp"

35.00

Pomegranate glazed Brussel sprouts,
mashed potatoes, caramelized onion, Chianti sauce

Add On

Add 6 jumbo shrimp 15.00
Add 5oz lobster tail 16.00

Contorni

Truffle Mac & Cheese 10.50
Truffle & Parmesan Fries 9.00
Charred Broccoli 9.50
Sautéed Spinach 9.50
Grill Green Asparagus 9.50
Mushrooms & Onions 9.50
Garlic Mash Potatoes 6.00

For Our Younger Guests

Little Caesar 6.00
Fettuccine Alfredo 14.00
Penne Tomato or Butter Sauce 12.00
Kid Pizza: Mozzarella & Tomato Sauce 12.00
Chicken Tenders & Fries 16.00
Grilled 5oz Beef Tenderloin & Fries 22.00