### RAISING THE STEAKS

#### GLUTEN FREE MENU

Many of these dishes are modifications from the a la carte menu. To avoid confusion, please let your server know about any dietary preferences.

<table>
<thead>
<tr>
<th>RAW</th>
<th>COOLER</th>
<th>HOT</th>
</tr>
</thead>
<tbody>
<tr>
<td>JUMBO SHRIMP COCKTAIL</td>
<td>24</td>
<td></td>
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<tr>
<td>COLOSSAL CRAB COCKTAIL</td>
<td>24</td>
<td></td>
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<tr>
<td>DRESSED WEST COAST OYSTER</td>
<td>21</td>
<td></td>
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<tr>
<td>MAINE LOBSTER COCKTAIL</td>
<td>33</td>
<td></td>
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<tr>
<td>ITALIAN RED PEPPER CARPACCIO</td>
<td>18</td>
<td></td>
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<tr>
<td>IMPORTED ITALIAN BURRATA</td>
<td>21</td>
<td></td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>17</td>
<td></td>
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<tr>
<td>CS CHOPPED</td>
<td>17</td>
<td></td>
</tr>
</tbody>
</table>

**LINE CAUGHT POINT JUDITH CALAMARI** | 21
Simply Grilled

**GLAZED BACON & HEIRLOOM TOMATO** | 19
Molasses Lacquer, Baby Basil

### CATCHSTEAK

#### JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce

**SNOW BEEF** | 45/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness
& intensely sweet flavor

**“TRUE” A5 KOBE BEEF** | 45/oz
Hyogo Prefecture
LIC # 1030
The champagne of Japanese Wagyu
Highly marbelized, rich & velvety

**BLACK LABEL BEEF** | 32/oz
Sendai Miyagi Prefecture
Extremely rare, limited allocation
Balance between lean & marbelized

**OLIVE BEEF** | 42/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbeling

### PRIME

Marbled & Flavorful - The Top 3% of USDA Beef

12oz. **BONE-IN FILET** | 61
Waucoma, IA

8oz. **NY STRIP** | 39
Honey Creek, NE

8oz. **EYE OF RIBEYE** | 45
Fort Morgan, CO
The leanest part of the ribeye

24oz. **PORTERHOUSE** | 69
Waucoma, IA

8oz. **TRUFFLE BUTTER FILET** | 54
Dakota City, NE

### DRY-AGED

Cave-Aged in a 200 Year Old Box

6oz. **RIB CAP (28 DAY)** | 57
Fort Morgan, CO
aka ‘Deckle’ - best portion of the ribeye

12oz. **BONE-IN COWGIRL RIBEYE (32 DAY)** | 52
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz. **NY STRIP (26 DAY)** | 45
Honey Creek, NE

12oz. **BONE-IN STRIP (38 DAY)** | 59
Honey Creek, NE

### AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz. **LONE MOUNTAIN NY STRIP** | 69
Golden, NM
First ever, first generation. 100% purebred American Wagyu

24oz. **MISHIMA RESERVE ULTRA PORTERHOUSE** | 155
Seattle, WA

6oz. **IMPERIAL WAGYU FILET** | 72
Omaha, NE
Best filet in America
(chef’s opinion)

### NOT STEAK

**KING SALMON** | 32
Saffron Braised Artichoke, Yellow Tomato Conserva

**MEDITERRANEAN BRANZINO** | 36
Baby Spinach, Citrus-Fennel Vinaigrette

### SIGNATURES SIDES

**WILTED SPINACH** | 12
Sicilian EVOO, Garlic Chips

**ROASTED MAITAKE MUSHROOMS** | 12
Spearmint Salsa Verde

**GRILLED ASPARAGUS** | 12
Lemon

**CHARRED BROCCOLI** | 12
Apple Mustard Vinaigrette, Crispy Quinoa

**BAKED & LOADED MASHED POTATOES** | 13
Aged White Cheddar, Smoked Bacon Sour Cream

**SIMPLE MASHED POTATOES** | 13
Cultured Butter