

## 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.

### RAW

**JUMBO SHRIMP COCKTAIL** | 24  
Dijonnaise

**COLOSSAL CRAB COCKTAIL** | 24

**DRESSED WEST COAST OYSTER** | 21  
Jalapeño-Lime Mignonette

**MAINE LOBSTER COCKTAIL** | 33  
Dijonnaise

### COLD

**ITALIAN RED PEPPER CARPACCIO** | 18  
25 Year Aged Balsamic  
Pistachio Nut Butter, Basil

**IMPORTED ITALIAN BURRATA** | 21  
Brooklyn Rooftop Black Truffle Honey  
Cold-Pressed EVOO

**CAESAR SALAD** | 17  
Little Gem Lettuce  
Soft Boiled Organic Egg  
Aged Parmesan

**CS CHOPPED** | 17  
Pepperoni, Peppadews, Provolone  
Haricot Verts, Market Lettuces  
Fennel, Pollen Vinaigrette

### HOT

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

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

## STEAK

### 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*

**EMPEROR'S BEEF** | 36/oz  
Ohmi Shiga Prefecture  
*Smooth, sweet  
& buttery finish*

**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)*

Truffle Butter | 9

### 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

