

GLUTEN FREE

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 | 27
Dijonnaise

COLOSSAL CRAB COCKTAIL | 24

DRESSED EAST COAST OYSTERS | 24
Jalapeño-Lime Mignonette

COLD

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese, Iceberg Lettuce
Sun Broken Lemon Vinaigrette

CAESAR SALAD | 21
Little Gem Lettuce, Soft Boiled Organic Egg
Aged Parmesan

HOT

LANGOUSTINES "SCAMPI" | 29
Roasted Garlic, Sicilian Lemon
Limited Availability

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

STEAK

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

FLIGHT OF THREE | 70PP

3 styles, 1 piece each

OLIVE BEEF | 45/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

SNOW BEEF | 48/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

"TRUE" A5 KOBE BEEF | 58/oz
Hyogo Prefecture
LIC # 1030
The champagne of Japanese Wagyu
Highly marbelized, rich & velvety

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 63
Waucoma, IA

8oz PRIME NY STRIP | 42
Honey Creek, NE

8oz PRIME EYE OF RIBEYE | 52
Fort Morgan, CO
The leanest part of the ribeye

24oz PRIME PORTERHOUSE | 85
Waucoma, IA

8oz TRUFFLE BUTTER FILET | 57
Dakota City, NE

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz PRIME NY STRIP (26 DAY) | 46
Honey Creek, NE

12oz PRIME BONE-IN STRIP (38 DAY) | 61
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 74
Omaha, NE
Best filet in America
(chef's opinion)

24oz MISHIMA RESERVE ULTRA PORTERHOUSE | 165
Seattle, WA

NOT STEAK

SIMPLY COOKED SALMON | 39

WILD DOVER SOLE | MP
Limited Availability

MEDITERRANEAN BRANZINO | 42
Baby Spinach, Citrus-Fennel Vinaigrette (gf)

SIGNATURE SIDES

SIMPLE MASHED POTATOES | 14
Cultured Butter

BAKED POTATO "ROYALE" | 16
Bacon Cheddar Crumble, Dill Cream

SWEET POTATOES | 14
(v)

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

CITRUS BRAISED HEIRLOOM CARROTS | 14
Chamomile Coconut Yogurt

(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

