

FINE CUT

STEAKHOUSE

STARTERS

JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomatoes

BLACK PEPPER BACON

Steakhouse Sauce Glaze

HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

THE KING CAESAR SALAD*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

ENTRÉES

PRIME RIB SANDWICH*

Sautéed Crimini Mushrooms, Caramelized Onions, Creamy Horseradish, Melted Provolone Cheese, French Fries

LEMON POACHED LOBSTER TAIL

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

GRILLED SEA BASS

Roasted Cauliflower, Pine Nut Gremolata, Confit Shallots

BARLEY BOURGUIGNON 'RISOTTO'

Glazed Vegetables, Red Wine, Aged Parmesan

SLOW PAN-ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage Caraway Seeds, Natural Jus

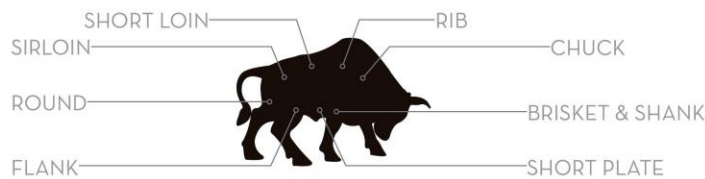
FROM THE GRILL

Filet Mignon* 6oz/170gr or 9oz/255gr

USDA Prime Boneless Ribeye* 14oz/400gr

USDA Prime Boneless NY Strip* 14oz/400gr

CHOOSE YOUR CUT



PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak* 16oz/454gr

Certified Black Angus Tomahawk* 30oz/850gr (for two)

PREMIUM TOPPINGS

- BEARNAISE SAUCE
- HOUSE STEAK SAUCE
- CREAMY AU POIVRE SAUCE
- BORDELAISE SAUCE
- CHIMICHURRI SAUCE

SIDES

- YUKON POTATO PURÉE
- CREAMY MUSHROOM FRICASSÉE
- PARMESAN TRUFFLE FRIES
- LOADED BAKED POTATO
- CREAMED SPINACH

\$20 CHARGE APPLIED PER ADDITIONAL ENTRÉE ORDERED
 *CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FINE CUT

STEAKHOUSE

STARTERS

JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

AHI TUNA TARTARE*

Wasabi Mayo, Sesame Lavash, Avocado

PAN SEARED SCALLOPS*

Sweet Corn Espuma, Fava Beans, Chorizo, Lemon

SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomatoes

BLACK PEPPER BACON

Steakhouse Sauce Glaze

HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

SEASONAL MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Wine Vinaigrette

BABY ARUGULA SALAD

Endive, Poached Pears, Goat's Cheese Fritter, Port Wine Dressing

THE KING CAESAR SALAD*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

ENTRÉES

SLOW-POACHED DOVER SOLE

Spiced Cauliflower Purée, Caper-Almond Gremolata, Hollandaise

LEMON POACHED LOBSTER TAIL

Melted Leeks, Shiitake Mushrooms, Lobster Ravioli, Beurre Blanc Sauce

SLOW PAN-ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

GRASS-FED LAMB CHOPS*

Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

ROAST PRIME RIB OF BEEF*

Herb-Pepper Crust, Au Jus

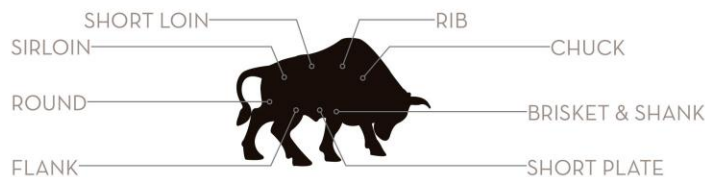
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Glazed Vegetables, Red Wine, Aged Parmesan

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PREMIUM TOPPINGS

BEARNAISE SAUCE
HOUSE STEAK SAUCE
CREAMY AU POIVRE SAUCE
BORDELAISE SAUCE
CHIMICHURRI SAUCE
BLACK TRUFFLE BUTTER
MAYTAG BLUE CHEESE CRUST

SIDES

SMOKED BACON MAC & CHEESE
SAUTÉED SPINACH
GRUYÈRE TATER TOTS
GRILLED ASPARAGUS
PARMESAN TRUFFLE FRIES
ROASTED MUSHROOMS
CREAMED SPINACH

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DINNER