

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.

CLASSICS

SIZZLING SHRIMP | 36
Spicy Lobster Sauce

**JUMBO SHRIMP
COCKTAIL*** | 27
Dijonnaise

CAESAR SALAD* | 25
Little Gem Lettuce, Soft Boiled
Organic Egg, Aged Parmesan

THE 'WEDGE'* | 27
Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Sun Broken Lemon Vinaigrette

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

FLIGHT OF FIVE | 125PP *The full experience, 1 piece per prefecture*

SNOW BEEF | 52/oz
Hokkaido Prefecture, Chateau bred in
freezing temperatures, Snowflake-like
delicatness & intensely sweet flavor

OLIVE BEEF | 52/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

"TRUE" A5 KOBE BEEF | 65/oz
Hyogo Prefecture, L/C # 1030
The champagne of Japanese Wagyu
Highly marblized, rich & velvety

OHMI BEEF | 42/oz
Shiga Prefecture
"The Emperor's Beef"
Silky, sweet & buttery finish

SENDAI BEEF | 40/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET* | 75
Waucoma, IA

**10oz CHILI RUBBED
GRASS FED NY STRIP*** | 69
Greeley, CO

8oz TRUFFLE BUTTER FILET* | 69
Dakota City, NE

WAGYU

Black Angus + Australian Wagyu

**8oz IMPERIAL CUT
WAGYU FILET*** | 102
Wylarah Station
Best filet in America (chef's opinion)

LARGE FORMAT

32oz PRIME PORTERHOUSE* | 175
Waucoma, IA

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY)* | 65
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

**12oz PRIME BONE-IN
COWGIRL RIBEYE (32 DAY)*** | 69
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

SAUCES

BÉARNAISE* - TRUFFLE BUTTER - CHILI BUTTER - AU POIVRE | 10

NOT STEAK

SIMPLY GRILLED BRANZINO | 49

SIMPLY ROASTED SALMON | 49

SIGNATURE SIDES

WILTED SPINACH | 17
Sicilian EVOO, Garlic Chips (v)

SIMPLE MASHED POTATOES | 17
Cultured Butter

GRILLED ASPARAGUS | 17
Lemon Zest (v)

DESSERT

HOUSEMADE ICE CREAM | 15
Strawberry-Raspberry Shortcake + Coconut Caramel Cake (v)
Red Velvet Waffle Bowl

SORBET | 15
Strawberry, Raspberry, Mango, Green Apple (v)

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request.

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

