



DRY AGED

- #6 NEW YORK* 16oz...69
- #7 COWBOY* 22oz...79
- #6 PORTERHOUSE* 36oz...175
- #7 TOMAHAWK* 48oz...198

WET AGED

- #6 FILET* 90z...63
- #9 SKIRT* 120z...43
- #8 FLAT IRON WAGYU* 120z...68
- #7 SPINALIS* 100z...86

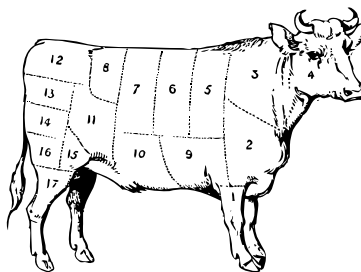
CHOPS

- VENISON* 8 oz - 10 oz...56
- BISON* 24+oz...79
- LAMB* 13oz...58

SAUCES...4

- Au Poivre
- Bernaise
- Bleu Cheese
- Horseradish Crema
- Port Demi-Glace
- "Stencil" Steak Sauce

CERTIFIED JAPANESE
A5 KOBE* 4 oz...120



ADD-ONS

- Colossal Crab...27
- 3 Shrimp...19
- Foie Gras...24
- Lobster Tail...25
- 3 Sea Scallops...36

SPECIALTIES

- HERB-BAKED COD...39
Lime Beurre Blanc, Charred Lemon
- LOBSTER BOLOGNESE...54
Pomodoro, Fried Bucatini Salad, Gorgonzola
- BUTTER POACHED LOBSTER TAILS...54
Corn, Potatoes, Crustacean Butter
- SCALLOP BOWL...44
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga
- SWORDFISH...39
Cast Iron, Lime Beurre Blanc, Charred Lemon
- HALIBUT...43
Lime Beurre Blanc, Charred Lemon
- SHRIMP & GRITS...39
Jalapeño Shrimp, Smoky Tomato Grits, Blackberry-Tequila Vin
- FAROE ISLAND SALMON...36
Lime Beurre Blanc, EVOO, Black Tobiko
- ORGANIC ROASTED HALF CHICKEN...30
Portobello Mushroom Salad
- PORK CHOP PAILLARD ...46
Panko-Crusted, Roma Tomato Salad, Champagne Vin, Lemon

SIDES

- JALAPENO CREAMED CORN...14
- DAUPHINOISE POTATOES *with Truffle Oil*...18
- BABY PORTOBELLO *with Thyme*...16
- PORK BELLY MAC & CHEESE...19
- SMOKED TOMATO GRITS...15
- FINGERLING POTATOES...14
- SHRIMP FRIED RICE...22
- SRIRACHA FRIES...12
- BRUSSELS SPROUTS *Pork Lardons & Lemon Vin*...16
- SCALLION GOAT CHEESE MASH...14
- 1 LB LOADED BAKED POTATO *with Bacon*...16
- STEAMED ASPARAGUS...16
- WHOLE BAKED CAULIFLOWER & *Parm Cheese*...19
- CREAMED SPINACH *with Panko & Nutmeg*...15
- CAULIFLOWER CARBONARA & *Cream Pancetta*...24