TEMPERATURES

RARE
Red, cool center

MEDIUM RARE
Recommended
Warm, red center

MEDIUM
Warm, pink center

MEDIUM WELL
Slightly pink center

WELL
Cooked throughout, dry, no pink

STYLES

BLACK & BLUE
Charred outside, raw center

PITTSBURGH
Charred outside, cooked to specified temperature

BLACKENED SEASONING
Seasoned & caramelized outside, cooked to specified temperature

PEPPERCORN CRUSTED

SERVED WITH CHOICE OF SOUP OR SALAD

PRIME RIB*
12oz | 28 - 16oz | 38 - 20oz | 46
Choice of traditional roasted* or house smoked, Au Jus, baked potato

FILET MIGNON* SV
6oz | 30 - 8oz | 38
Creamed leek risotto, roasted tomato jam

NEW YORK STRIP* SV
12oz | 36
Sweet potato hash, Brussel leaves

T-BONE*
16oz | 48
Garlic mashed potatoes

BONE-IN RIBEYE*
20oz | 46
Baked potato

SIRLOIN STEAK* SV
10oz | 32
Fingerling potatoes

DRY AGED STEAK*
Chefs Selected | MP
Garlic mashed potatoes

Dry-aging meats are allowed to rest in a very carefully controlled state, end up with sweetness and some bitterness, that wasn't there before. They generate the depth of flavor of a dry-aged piece of meat.

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SOUS VIDE

SV Selected steaks are Sous Vide. This process produces a more consistent steak in flavor, size, and temperature.

Please inquire to our team with any questions.

ADDITIONS

OSCAR | 9
Crab, asparagus, hollandaise

BACON BLEU CHEESE CRUST | 6

MAÎTRE DE BUTTER | 1

HOLLANDAISE SAUCE | 1

BÉARNAISE SAUCE | 1

DEMI-GLACE | 1

CBB-1 SAUCE

SIDES

BAKED POTATO | 7
Butter, sour cream

LOADED - Bacon, chives, cheese | 1

GARLIC MASHED POTATOES | 7

ROASTED ASPARAGUS | 7
Sea salt & pepper

MACARONI & CHEESE | 7
Add lobster* | 5

MUSHROOMS OR ONIONS | 7

18% gratuity will be added to parties of 8 or more. For guests wishing to share, a split plate charge of $15 will be applied.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.