

VEGAN + 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 | 38
Spicy Lobster Sauce (gf)

CAESAR SALAD | 25
Little Gem Lettuce, Crispy Aged Parmesan
Warm Garlic Focaccia Croutons
Soft Boiled Organic Egg
(Vegan + Gluten Free Upon Request)

TRUFFLE TAGLIOLINI | 55
Truffle Butter Sauce, Aged Pecorino
Italian Black Winter Truffles

SPICY GIGLI | 31
Calabrian Chile Cream
Aged Pecorino
(Vegan Upon Request)

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

“TRUE” A5 KOBE BEEF | 66/oz
Hyogo Prefecture, *LIC # 1030*
The champagne of Japanese Wagyu
Highly marblized, rich & velvety

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

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

WAGYU FLIGHT

3 PIECES | 95PP *the full experience, 1 piece per prefecture*

STEAK

ALL STEAKS ARE GF

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 83
Waucoma, IA

10oz CHILI RUBBED GRASS FED NY STRIP | 78
Greeley, CO

8oz TRUFFLE BUTTER FILET | 75
Dakota City, NE

AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 70
Fort Morgan, CO
AKA ‘Deckle’ - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 86
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY) | 73
Honey Creek, NE

LARGE FORMAT

32oz PRIME PORTERHOUSE | 195
Waucoma, IA

40oz PRIME TOMAHAWK (35 DAY) | 235
Honey Creek, NE

24oz WAGYU PORTERHOUSE | 215
Wylarah Station, Australia

WAGYU

8oz IMPERIAL CUT WAGYU FILET MIGNON | 110
Wylarah Station, Australia - *Best filet in America (chef’s opinion)*

14oz BONE-IN WAGYU STRIP | 135
Wylarah Station, Australia

SAUCES

BÉARNAISE - TRUFFLE BUTTER - CHILI BUTTER | 10

NOT STEAK

SIMPLY ROASTED SALMON | 49

SIMPLY ROASTED BRANZINO | 49 / 85

CHOICE OF SAUCE Chimichurri - Smoked Paprika Vinaigrette

VEGETARIAN CHICKEN PARM | 42

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

SIGNATURE SIDES

GREEN BEANS | 17
Fines Herbes (v, gf)

WAFFLE FRIES | 17
Truffle Aioli (v)

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

WILTED SPINACH | 17
Sicilian EVOO, Garlic Chips (v)
(Gluten Free Upon Request)

v | gf Indicates Dishes That Are Prepared Vegan | Gluten 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

