

# 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.

## RAW

JUMBO SHRIMP COCKTAIL | 27/54  
Dijonnaise

CHILLED OYSTERS\* | 30/60  
Jalapeño-Lime Mignonette

## COLD

CAESAR SALAD | 25  
Little Gem Lettuce, Crispy Aged Parmesan, Soft Boiled Organic Egg  
(Vegan Upon Request)

## CLASSICS

ROASTED LANGOUSTINES\* | 29  
Sauce Scampi  
Limited Availability

SIZZLING SHRIMP\* | 32  
Spicy Lobster Sauce

## JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

### WAGYU FLIGHT

5 PIECES | 125PP the full experience, 1 piece per prefecture

#### SNOW BEEF | 48/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

#### “TRUE” A5 KOBE BEEF | 65/oz

Hyogo Prefecture, LIC # 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\* | 69  
Waucoma, IA

10oz CHILI RUBBED GRASS FED NY STRIP\* | 64  
Greeley, CO

8oz TRUFFLE BUTTER FILET\* | 66  
Dakota City, NE

14oz BONELESS RIBEYE\* | 62  
Brandt Family Farms, CA

### 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)\* | 64  
Fort Morgan, CO  
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY)\* | 65  
Honey Creek, NE

### WAGYU

Black Angus + Australian Wagyu

8oz IMPERIAL CUT WAGYU FILET\* | 98  
Wylarah Station  
Best filet in America (chef’s opinion)

10oz WESTHOLME NY STRIP\* | 93  
Brunette Downs

## LARGE FORMAT

32oz PRIME PORTERHOUSE\* | 160  
Waucoma, IA

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

24oz WAGYU PORTERHOUSE\* | 185  
Mishima Reserve  
Seattle, WA

### SAUCES

BÉARNAISE\* - TRUFFLE BUTTER - CHILI BUTTER | 9

## NOT STEAK

SIMPLY GRILLED BRANZINO\* | 44

SIMPLY GRILLED SALMON\* | 46

DOVER SOLE\* | 155

## SIGNATURE SIDES

WILTED SPINACH | 15  
Sicilian EVOO, Garlic Chips (v)

SIMPLE MASHED POTATOES | 15  
Cultured Butter

GRILLED ASPARAGUS | 15  
Lemon Zest (v)

ROASTED BRUSSELS SPROUTS | 15  
Maple Glazed Bacon, Seed Crumble

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

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

