



## Menu

### WAGYU BEEF TARTARE\*

capers, dijonnaise, egg yolk, grilled sourdough 23.<sup>99</sup>

### LITTLE GEM CAESAR

garlic parmesan bread crumbs, 24 month parmigiano 16.<sup>99</sup>

### LUMP BLUE CRAB CAKE

dijon mustard sauce 34.<sup>99</sup>

## STEAK

*We proudly serve 100% All Natural Linz Heritage Black Angus Beef.  
Lightly finished with Wisconsin grass-fed butter.  
Humanely raised, no hormones or antibiotics.*

**7oz HAND-CUT FILET\*** 56.<sup>99</sup>

**16oz DELMONICO RIBEYE\*** 75.<sup>99</sup>

**10oz FLAT IRON\*** 44.<sup>99</sup>

**14oz NY STRIP\*** 69.<sup>99</sup>

## DESSERT

**BANANA CREAM PIE** 14.<sup>99</sup>

GF: gluten friendly    VG: Vegetarian

*\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

*An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*

