SEA

| WILD ISLES SALMON* ARTICHOKES, ASPARAGUS, PUFFED QUINOA, LEMON VINAIGRETTE | 37 | | | | |
|---|----|--|--|--|--|
| SEA SCALLOPS* CREAMED CORN, IBERICO CHORIZO, JALEPEÑO, PEQUILLO PEPPER EMULSION | | | | | |
| LAND | | | | | |
| LEMON & HERB ROASTED CHICKEN CIPOLLINI ONION, MUSHROOMS, GARLIC POTATO PUREE, NATURAL JUS | | | | | |
| BEEF WELLINGTON* LOADED POTATO, MUSHROOM DUXELLE, GLAZED VEGETABLES, BORDELAISE | | | | | |

| A. C. | | | | | |
|---|----|--|----------------|---|------|
| PRIME BEEF | | WAGYU BEEF | | JAPANESE A5 WAGYU | 000 |
| OUR PRIME BEEF SELECTIONS ARE "C.A.B." ALSO KNOWN AS "CERTIFIED ANGUS BEEF." THE CATTLE ARE NATURALLY RAISED AND GRASS-FED ON A&A FARMS IN BENNINGTON, KS FOR THE FIRST 18 MONTHS BEFORE BEING CORN-FED FOR 6 MONTHS TO PRODUCE SUPERB MARBLING AND FULL FLAVORED BEEF. | | MISHIMA RESERVE IS THE FINEST WAGYU PRODUCED IN THE U.S. FOR A MINIMUM OF 400 DAYS 100% BLACK KUROGE AND BLACK ANGUS BULLS ARE FED A BLEND OF WHEAT, BARLEY, ROLLED CORN, & ALFALFA TO CREATE ADVANCED MARBLING. THE BEEF IS FREE OF HORMONES & ANTIBIOTICS. | | MIYACHIKU AWARD-WINNING MIYAZAKI WAGYU FROM JAPAN. IT HAS WON TWO CONSECUTIVE TITLES AS THE BEST WAGYU IN JAPAN, MAKING IT THE HIGHEST RATED BEEF IN THE WORLD. | |
| 7 oz PETITE FILET MIGNON* | 48 | 7 oz RIBEYE CAP* | 80 | 3oz EYE OF RIBEYE* | 60 |
| 10 oz FILET MIGNON* | 55 | 10 oz TOP SIRLOIN* | 65 | 6oz EYE OF RIBEYE* | 110 |
| 22 oz BONE IN RIBEYE* | 65 | 14 oz NEW YORK CUT* | 75 | | |
| 20 oz 40 DAY DRY AGE RIBEYE* | 75 | | | | |
| 20 oz 40 DAY DRY AGE NEW YORK* | 75 | ACCOMPANIMENTS | | SAUCES | |
| | | MAINE LOBSTER TAIL 4 OZ SEARED FOIE GRAS ALASKAN KING CRAB OSCAR | 28 26 24 | PEPPERCORN, BÉARNAISE, CREAMY HORSERADISH, BORDELA AVAILABLE UPON REQUEST | AISE |

INDULGENT SIDES 12

 ${\color{red}\mathsf{CREAMY}}\ {\color{blue}\mathsf{POTATOES}}\ |\ {\color{blue}\mathsf{CHOICE}}\ {\color{blue}\mathsf{of}}\ {\color{blue}\mathsf{BUTTER}}\ {\color{blue}\mathsf{whipped}}\ {\color{blue}\mathsf{or}}\ {\color{blue}\mathsf{Roasted}}\ {\color{blue}\mathsf{GARLIC}}$

MEXICAN STREET CORN | QUESO FRESCO, CHIPOTLE CREMA, JALEPEÑO

TRUFFLE FRIES | PARMESAN CHEESE, TRUFFLE OIL, DILL, SUNDRIED TOMATO AIOLI

SHORT RIB MAC & CHEESE | PICKLED JALEPEÑO, CRISPY SHALLOTS, MORNAY, CAMPANELLE PASTA

ROASTED MUSHROOMS | SEASONAL MUSHROOMS, FINE HERBS, AGED SHERRY VINEGAR, BOURSIN CHEESE

BROCCOLINI | GARLIC CONFIT, CHILI, LEMON PARSLEY BUTTER

LOADED BAKED POTATO | SLAB BACON, WHITE CHEDDAR, SOUR CREAM, CHIVES

SUMMER 2017

CHEF DE CUISINE STEVE YOUNG | GENERAL MANAGER SHAUN MORALES