

Meet Our Meat

Filet Mignon Center Cut

American Wagyu Filet Mignon | *American Falls, ID*

A5 Japanese Wagyu Filet | *Kagoshima Prefecture, Japan*

A5 Kobe Tenderloin | *Hyogo Prefecture, Japan*

House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Rib Eye | *Grand Island, NE*

American Wagyu Rib Eye | *American Falls, ID*

55-Day Dry-Aged Prime Rib Eye | *Grand Island, NE*

55-Day Dry-Aged Wagyu Rib Eye | *Marfa, TX*

28-Day Dry-Aged A5 Japanese Wagyu Rib Eye | *Kagoshima Prefecture, Japan*

Meyer Lemon Sorbetto

A5 Kobe Rib Eye | *Hyogo Prefecture, Japan*

Family Style Sides:

B&B Potato Hash Browns | Classic Creamed Spinach | Grilled Asparagus

Vegetables Sautéed in Kobe Fat

Dessert:

Chef's Selection Served Family Style