

Meet Our Meat

Filet Mignon Center Cut

American Wagyu Filet Mignon | Snake River Farms, ID

A5 Japanese Wagyu Filet | Kagoshima Prefecture, Japan

A5 Kobe Tenderloin | Hyogo Prefecture, Japan

House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Ribeye | Grand Island, NE

American Wagyu Ribeye | Snake River Farms, ID

55-Day Dry-Aged Prime Ribeye | Grand Island, NE

55-Day Dry-Aged Wagyu Ribeye | Snake River Farms, ID

28-Day Dry-Aged A5 Japanese Wagyu Ribeye | Kagoshima Prefecture, Japan

Intermezzo | Meyer Lemon Sorbetto

A5 Kobe Ribeye | 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

Wine Pairings:

Twomey Pinot Noir, Russian River Valley, California 2019

Cesari Amarone della Valpolicella Classico, Veneto, Italy 2016

Laurel Glen Counterpoint Cabernet Sauvignon, Sonoma Mountain, California 2018