

Meet Our Meat

Filet Mignon Center Cut

American Wagyu Filet Mignon | *Snake River Farms, ID*

A5 Japanese Wagyu Filet | *Kagoshima Prefecture, Japan*

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*

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

Welcome Drink:

Old Fashioned

Four Roses Bourbon, Angostura Bitters, Simple Syrup

Wine Pairings:

Banfi Aska Bolgheri Rosso, *Tuscany 2019*

Banfi Brunello di Montalcino, *Tuscany 2017*

Banfi 'Summus', *Tuscany 2017*