

THE GRILL

Steaks are sourced from American Certified Angus Beef (CAB) herds or New Zealand grass-fed Angus. Choose your cut and then add sides, sauces and toppings.

ANGUS

menu

NEW YORK STRIP Bone-Out 14oz CAB Angus	\$49
KANSAS STRIP Bone-In 16oz CAB Angus	\$55
TENDERLOIN BARREL CUT 8oz CAB Angus	\$69
RIB-EYE Bone-Out 18oz New Zealand Grass-Fed Angus	\$75
RIB-EYE 'COW GIRL' Bone-In 16oz CAB Angus	\$80
PORTERHOUSE Bone-In Tenderloin+Striploin 16 oz CAB Angus	\$75
TOMAHAWK RIB-EYE Bone-In 32oz CAB Angus	\$145

WAGYU

menu

TENDERLOIN Bone-Out 6/7 Marble 8oz	\$135
WAGYU/ANGUS F1 BREED by BLACK OPAL, AUSTRALIA	
NEW YORK STRIP Bone-Out 6/7 Marble 14oz	\$110
KUROGE WASHU BREED by MISHIMA RESERVE, USA	

SEAFOOD PLATTER \$75

chargrilled Caribbean lobster tail (x2 4oz), grilled peri-peri shrimp, Hokkaido scallops (x2), PEI mussels, littleneck clams, blackened Chilean salmon served with bearnaise sauce, spicy dipping sauce

SAUCES

MUSHROOM (V, GF, CC, CD)	\$6
GREEN PEPPERCORN (GF, CC, CD)	\$6
CHIMICHURRI (VE, GF)	\$6
BÉARNAISE (V, GF, CD)	\$6

UPGRADE TO SURF & TURF (gf) \$30

upgrade your choice of steak to a Surf & Turf:
4oz Carribean lobster tail, asparagus, bearnaise

FRIES ETC

FRIES (VE, GFO)	\$6
TRUFFLE PARMESAN FRIES (VEO, GFO, CD)	\$9
WHIPPED BUTTERED MASH (V, GF, CD)	\$6
CRISPY POTATO PAVE (V, GF, CD)	\$6

MAC 'N' CHEESE

CHEDDAR MAC 'N' CHEESE (V, CD)	\$8
GORGONZOLA MAC 'N' BLUE (V, CD)	\$10
BACON MAC 'N' CHEESE (V, CD)	\$12
LOBSTER MAC 'N' CHEESE (CD)	\$23

VEGETABLES

CRISPY SPROUTS	
PANCETTA, SAMBAL GLAZE (VO, GF)	\$10
GRILLED BROCCOLINI	
MISO GLAZE (VE, GF)	\$10
GRILLED ASPARAGUS	
PARMESAN 'SNOW' (VEO, GF, CD)	\$10
ROASTED CHERRY TOMATOES	
BALSAMIC (V, GF)	\$6