

# 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
RIB-EYE   Bone-Out   16oz   New Zealand Grass-Fed Angus	\$69
FILET MIGNON BARREL CUT   8oz   CAB Angus	\$79
RIB-EYE 'COW GIRL'   Bone-In   16oz   CAB Angus	\$80
PORTERHOUSE   Bone-In Tenderloin+Striploin   24oz   CAB Angus	\$125
TOMAHAWK RIB-EYE   Bone-In   32oz   CAB Angus	\$145

## WAGYU

### menu

TENDERLOIN   Bone-Out   6/7 Marble   8oz	\$125
BLACK OPAL, AUSTRALIA	
NEW YORK STRIP   Bone-Out   8/9 Marble   14oz	\$110
PRESTON LAKE, AUSTRALIA	

## 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 bearnasie 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

### 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

### WAGYU SKEWER (gf) \$39

chargrilled Wagyu tenderloin tip 'churasco' (4oz)  
*just add your preferred sides and sauce*

### 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 GLAZE (V, GF)	\$6