



DRY-AGED PRIME RIB

APRIL 23-27

During the dry-aging process, moisture is drawn out of the beef, intensifying its natural flavor and making the meat even more tender.

At 45 days, the meat is known to have a buttery, slightly nutty taste. The time-consuming and delicate art of dry-aging beef relies on precise humidity, temperature and air circulation. Enjoy this delicious twist on our classic prime rib.

DRY-AGED PRIME RIB

INCLUDES THE FAMOUS ORIGINAL SPINNING BOWL SALAD, MASHED POTATOES, YORKSHIRE PUDDING, CREAMED HORSERADISH

California Cut 59

Lawry Cut 69

Diamond Jim Brady Cut 89

Beef Bowl Cut 109

FEATURED WINES



RODNEY STRONG

VINEYARDS

6 OZ / 9 OZ / BTL

Sonoma Merlot

54

Chalk Hill Chardonnay

13 / 18 / 49

Alexander Valley Cabernet Sauvignon

15 / 20 / 56
