



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 COCKTAIL

Basil Strawberry Martini 15
STOLICHNAYA, BASIL, STRAWBERRY,
FRESH LEMON SOUR

FEATURED WINES



RODNEY STRONG VINEYARDS

Chalk Hill Chardonnay	13	20	50
Rose	14	21	52
Alexander Valley Cabernet	16	24	61
Merlot	16	24	61
Pinot Noir	17	26	66
Symmetry			112
Reserve Cabernet		BTL 120 /	MAGNUM 240

The Mix Flight 20
CHALK HILL CHARDONNAY, ROSE,
PINOT, MERLOT

The Reds Flight 24
PINOT, MERLOT, ALEXANDER CABERNET,
RESERVE CABERNET