



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 choice of two sides:
creamed spinach, creamed corn, mashed potatoes

CALIFORNIA CUT 55

TAM O'SHANTER 65

PRINCE CHARLIE CUT 85

BEEF BOWL CUT 105

FEATURED WINES



RODNEY STRONG
V I N E Y A R D S

6 OZ / 9 OZ / BTL

CHALK HILL CHARDONNAY
13 / 19 / 52

ALEXANDER VALLEY
CABERNET SAUVIGNON
14 / 21 / 56
