



# STEAK LOVERS

## FEATURED MENU

### ALTAIR GRASS-FED AUSTRALIAN WAGYU FILET\* 68

8oz, garlic confit

Altair is a premium Australian Wagyu producer focused on disciplined, grass-fed programs and consistency. This Wagyu offers fine marbling, exceptional tenderness, and a clean, modern expression of beef.

### NIMAN RANCH PRIME NEW YORK STRIP\* 95

12oz, garlic confit

Founded in California, Niman Ranch partners with independent American ranchers under some of the industry's strictest standards. Their Prime beef is known for balance, depth of flavor, and a refined steakhouse profile.

### BRANDT PRIME 28-DAY DRY-AGED BONE-IN RIBEYE\* 110

22oz, garlic confit

Based in Southern California, Brandt Beef supplies Prime beef to leading restaurants nationwide. Hand-selected and dry-aged, this ribeye delivers bold richness, added complexity, and a distinctly beef-forward character.

### CREEKSTONE PORTERHOUSE\* 205

32oz, garlic confit

Creekstone Farms of Kansas is renowned for uncompromising Black Angus beef. Exceptionally consistent and richly flavored, this porterhouse combines filet tenderness with strip intensity in one commanding cut.

## FEATURED WINES

### CASTELLO BANFI, BRUNELLO DI MONTALCINO Italy 34/51/132

### HEITZ CELLAR, CABERNET SAUVIGNON Napa 34/48/127

### ORIN SWIFT, RED BLEND, California 28/42/109

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\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server to any food allergies.