



WESTHOLME AUSTRALIAN WAGYU PRIME RIB SPECIAL

Hand-carved from Westholme's nature-led Australian Wagyu – descended from prized Japanese Black lineage – the genetic foundation of the world's most expressive marbling.

Born on 16 million acres of northern rangelands and grain-finished for depth and composure, this BMS 4–5 cut shows a refined lattice of marbling that surpasses USDA Prime, rendering into a clean, silky, buttery richness with precise beef clarity and an elegant, lingering finish.



THE MENU

CALIFORNIA CUT* 69

CROWN CUT* 86

HENRY VIII CUT* 130

Includes au jus, Yorkshire pudding, organic whipped cream horseradish, and choice of two: Lawry's creamed corn, Lawry's creamed spinach, mashed Idaho® potatoes

*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.