



45-DAY DRY-AGED LINZ HERITAGE ANGUS ROASTED PRIME RIBS OF BEEF

Linz Heritage Angus beef has been defining premium Angus since 1963, and is now one of the most respected beef producers worldwide. Their commitment to superior genetics, meticulous animal care, and in-house aging creates unmatched consistency, richness, and tenderness in every cut.

At 45 days of dry-aging, the meat develops a rich, buttery profile with subtle nutty undertones.

Enjoy this delicious twist on our classic prime rib!

THE MENU

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

CALIFORNIA CUT* 65

CROWN CUT* 83

HENRY VIII CUT* 110

*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.