

From Our Butcher

Our finest hand-selected steaks and prime rib prepared to your specifications
Rare - red, cool center • **Medium Rare** - red, warm center • **Medium** - pink center
Medium Well - slight pink center • **Well** - cooked thoroughly, no pink

ANGUS ROAST PRIME RIB OF BEEF

With natural juices and Yorkshire pudding

FILET MIGNON

Center cut tenderloin

PORTERHOUSE STEAK

Our largest prime cut, the best of both worlds

GRILLED COWBOY STEAK

*Pepper-crusted bone-in rib eye with shallots, mushrooms
and a Barolo demi-glace*

PRIME SIRLOIN

The classic Steakhouse cut, prime, of course

Chops and More

BARBECUED CHICKEN

Boneless breast, slow cooked in a molasses vinaigrette

LONG BONE VEAL CHOP

A 14 ounce chop with dauphinoise potatoes and demi-glace

14 OUNCE PORK PORTERHOUSE

*Bone-in center cut with homemade applesauce and
a port wine reduction*

DOMESTIC SPRING LAMB CHOPS

Two double French cut chops seared with a vegetable du jour

BRAISED BEEF SHORT RIBS JARDINIÈRE

In a rich rosemary demi-glace with root vegetables

