



COCKTAILS/BEER



SPIRITS



WINE



RAISE YOUR GLASS.
FEED YOUR SOUL.
LIFT YOUR SPIRIT.



SPARKLING BY THE GLASS

champagne- drappier 'carte d'or'; champagne, fra 25
prosecco - bortolotti 'brut'; veneto, ita 16
sparkling rose - ferrari; trento, ita 20

ROSÉ BY THE GLASS

grenache/mourvèdre - 2022 mathiasson; dunnigan hills, ca 18

WHITE BY THE GLASS

chardonnay - 2022 hartford court; russian river valley, ca 22
chenin blanc - 2023 kumusha; breedekloof, sfa 17
pinot grigio - 2022 abbazia di novacella; alto adige, ita 16
riesling - 2021 schloss vollrads 'kabinett'; rheingau, ger 19
sauvignon blanc - 2023 te pa; marlborough, nzl 15

RED BY THE GLASS

cabernet sauvignon - 2019 jordan; alexander valley, ca 27
malbec - 2022 fabre montmayou 'reserva'; mendoza, arg 16
merlot blend - 2020 tempo d'angelus; bordeaux, fra 22
nebbiolo - 2021 mirafiore; piemonte, ita 19
pinot noir - 2021 the hilt estate; sta. rita hills, ca 23
zinfandel - 2022 biale 'black chicken'; napa valley, ca 21

SOMMELIER'S FEATURED WINE PAIRING

Let our sommelier and executive chef take you on a curated adventure of food and wine pairings. We've left no stone unturned while creating the ultimate dining experience for you and your guests. Each item is featured with a specific wine in mind, we have done extensive research to make sure that your food and wines go together like peanut butter and jelly. The world of wine awaits!

\$55 PER PERSON

SOMMELIER WINE FEATURE

CA' MARCANDA "MAGARI" BOLGHERI 2020 6 LITER ON TAP

This exceptional red wine is brought to you by famous Piemonte producer, Gaja. The Ca' Marcanda 2021 Bolgheri Rosso Magari is a blend of Cabernet Franc, Cabernet Sauvignon and Petit Verdot. Enjoy with one of our reserve steaks from our in-house aging process.

glass 45



RESERVE STEAKS

all steaks include a gem lettuce salad and are accompanied with the following sides & sauces
whipped potato puree, red wine braised onions, roasted zucchini, charred leek and herb sauce, béarnaise

Upgrade your experience with any first or second course option for \$18 each

LINZ HERITAGE PRIME

-calumet city, illinois-

angus beef cattle fully grass-fed for minimum of 350 days from illinois, the heritage program ensures only the highest grade of prime beef

35 OZ TOMAHAWK
dry aged in house 45 days

-215-

14 OZ NEW YORK STRIP (H)
dry aged in house 30 days

-110-

VINTAGE GRASS-FED BEEF

CAPE GRIM VINTAGE

-tasmania, australia-

fully grass-fed cattle processed at 5-8 years of age rather than the traditional 18 months for a more unique and developed flavor

16 OZ RIBEYE (H)

-110-

10 OZ FILET (H)

-110-

WESTHOLME WAGYU

-queensland, australia-

renowned for its luxurious blend of rich, butter flavours, and classic familiar beefiness. the westholme program reflects the terroir of northern australia. The ideal balance of fat and lean, complex flavours and aromas.

10 OZ TERES MAJOR (H)
full blood tajima, marble score 9+

-80-

18 OZ RIBEYE (H)
marble score 8-9

-185-

STONEFALL FARMS WAGYU

-allen, michigan-

located just 2.5 hours west of detroit, this full blood wagyu cattle is fed only the finest locally grown grain & raised following the strict guidelines of the finest japanese beef

10 OZ FILET (H)

-160-

16 OZ PICANHA (H)

-160-

JAPANESE A4 WAGYU

-Kagoshima Prefecture-

world renowned for it's marbling, the cattle are fed a high-quality diet including rice straw and barley, additionally they are given regular massages to help maintain a stress-free life, delivering unparalleled depth of flavor, texture and richness

5 OZ NEW YORK STRIP

-135-

*please allow additional time for medium well or above, and larger format options

*a gratuity of 20% will be added to all checks with a reserve steak

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



August 2024

SHAREABLES

RAW OYSTERS

horseradish granita, tabasco,
aged tequila 25

FOIE GRAS BRULEE

salted brioche, michigan cherry
preserves, cocoa nibs 25

WAGYU BEEF CARPACCIO

avocado puree, sesame, garlic,
matsutake ponzu, lime zest 21

three courses 90

sommelier's select wine pairings 55

FIRST COURSE

GEM LETTUCES

bacon, parmesan custard,
cured egg yolk, frico

WAGYU BEEF TARTARE

smoked egg yolk, marrow toast,
pickled shallot, beef fat powder

HEIRLOOM TOMATO

burrata, cherry plum, pepperoncini,
pepperoni viniagrette, basil

TUNA CRUDO

crispy rice, avocado puree,
fresno chili

WATERMELON GAZPACHO

whipped goat cheese, cherry
tomato, cucumber, mint

FARM EGG & CAVIAR

egg white crema, potato foam,
ossetra caviar, chive oil
supplement +\$12

SECOND COURSE

PORK BELLY

honey rock melon, pickled cucamelon,
smoked golden raisin slaw

SPAGHETTI A LA CHITARRA

cherry tomato, basil,
guanciale, summer squash

WAGYU SHORT RIB

mango & chili jam, pickled onions
& fresno, cilantro, agave jus
supplement +\$15

HEAD ON PRAWN

corn salsa, blistered shishito,
tajin garlic crema, cilantro

GOAT CHEESE AGNOLOTTI

lemon verben pesto, celeriac,
pine nut, pecorino

HALLOUMI

sweet cherry, lemon, fresno chili,
walnut gremolata

THIRD COURSE

LAMB CHOPS

caramelized onion, fondant
potato, michigan peach

WAGYU BAVETTE

smoked eggplant, beet hummus,
pickled turnip, chimichurri

SEA SCALLOPS

mushrooms, braised oxtail,
foie gras jus, charred broccolini

MONKFISH

risotto, roasted fennel, gooseberry,
zucchini coulis

BACON WRAPPED CHICKEN

romesco, fingerling, chorizo,
castelvetrano olive

NY STRIP - PRIME 8 OZ

whipped potatoes, red wine onion,
zucchini, charred leek sauce

filet, linz heritage 8 oz

supplement +\$16

ADD-ON SUPPLEMENTS

proteins

3 scallops 18

3 prawns 18

sauc

beef marrow butter 3

herbed lemon butter 3

béarnaise sauce 3

bordelaise sauce 3

sides

harissa carrots 15

maitake mushrooms 18

charred broccolini 15

*a gratuity of 20% will be added to all parties of five or more.

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