

Prime Cuts

M E N U



All Cuts come with a House Salad, Baked Potato & Sauteed Seasonal Vegetables.



22oz Bone in Grilled Ribeye Steak

Herb Brushed.

Ribeye is a beef steak from the rib section. The rib section of beef spans from ribs six through twelve.

\$69.95

16oz Aged Grilled Ribeye Steak

Herb Brushed.

Ribeye steaks are mostly composed of the longissimus dorsi muscle but also contain the complexus and spinalis muscles.

\$55.95

16oz Grilled Surprise Steak

Special Order.

This heavily marbled steak is one the most flavorful cuts available. The crescent is cut from the lip of the rib, the most delicious part of the steer. Tender and mouthwateringly supple, with a creamy richness that cannot be matched.

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8oz Center Cut Fillet

Herb Brushed.

This prized cut comes from the middle of the tenderloin (also called the short loin), which is found inside the rib cage of the cow.

\$45.95

32oz Grilled Tomahawk Steak

Herb Brushed.

The tomahawk steak is essentially a ribeye beef steak specifically cut with at least five inches of rib bone left intact.

Please allow 15-20 minutes for medium-rare.

\$95.95

20oz Bone in Grilled Lamb Chop

Herb Brushed.

Lamb chops are cuts of lamb which are made by cutting at an angle perpendicular to the spine, generating a single serving of meat which is traditionally cooked and served with the bone in.

\$55.95

16oz Grilled Bone in Veal Chop

Herb Brushed.

Veal chops, one of the most expensive cuts of meat, can be wonderfully tender and subtle when cooked properly, but the margin for error is narrow.

\$65.95



Message From The Chef

"Exceptional cuts of meat are treated as such from the first slice to the last bite. Food should not make you continue to eat it should make you stop eating to appreciate it"

Executive Chef Rich DiStefano