

GOURMET

OFF THE BLOCK

KITCHEN & MEATS

Seasonal Plates

Country Pepper Pork Pate

Crostini, Cornichons, Capers-Stone
Grain Sauce, Orange Jam, Creamy Brie
Cheese Spread

16

Moroccan Lamb Kefta

Ground Herb Seasoned Lamb Kebobs,
Tahini Chili Sauce, Hummus, pepper
onion relish, fresh herb.

17

Coconut and Red Curry Mussels

Noodles, Ginger, Garlic, Scallion, Thai
Basil, Togarashi

23

Prime Cuts

All steaks can also be cut to order from our butcher counter and are charged at market price.

16 oz. Dry-Aged Rib Eye* \$75

8 oz Filet Mignon* 48

20 oz Dry-Aged Porterhouse* \$85

16 oz Prime New York Strip* 50

16 oz Dry-Aged NY Strip* \$75

20 oz Prime Rib Eye* 70

20 oz Prime Porterhouse \$75

Sauces & Sides

Asparagus 9.50

Roasted Potatoes 9

Au Poivre Sauce 3

Broccoli Rabe 10

French Fries 8

Horseradish Sauce 3

Steamed Broccoli 9

Mashed Potatoes 9

Gorgonzola Crust 3

* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.