

GOURMET

OFF THE BLOCK

KITCHEN & MEATS

Seasonal Plates

Confit Shrimp and Toast

garlic and shrimp oil, blistered tomatoes,
fresh parsley, spices
16

Moroccan Lamb Kefta

ground herb seasoned lamb kebabs, tahini
chili sauce, hummus, pepper onion relish,
fresh herb.
17

Chili Lime Mussels

ginger, garlic, scallion, anchovy-pepperflake
umami sake broth, udon noodles
23

Prime Cuts

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

20 oz. Dry-Aged Rib Eye* \$85

8 oz Filet Mignon* 48

20 oz Dry-Aged Porterhouse* \$85

16 oz Prime New York Strip* 50

20 oz Dry-Aged NY Strip* \$80

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.