

GOURMET

OFF THE BLOCK

KITCHEN & MEATS

Seasonal Plates

Soup Of the Day
12

Moroccan Lamb Kefta
ground herb seasoned lamb kebabs, tahini
chili sauce, hummus, pepper onion relish,
fresh herb
17

Hazelnut Duck Cavatelli
squash, escarole, Parmigiano Reggiano, sage
garlic crumble
25

Prime Cuts

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

8 oz Filet Mignon* 48

20 oz. Dry-Aged Rib Eye* 90

16 oz Prime New York Strip* 50

20 oz Dry-Aged Porterhouse* 90

20 oz Prime Rib Eye* 70

20 oz Dry-Aged NY Strip* 80

20 oz Prime Porterhouse* 75

Sauces & Sides

Asparagus 11

Roasted Potatoes 10

Au Poivre Sauce 4

Glazed Carrots 10

French Fries 9

Horseradish Sauce 4

Steamed Broccoli 10

Mashed Potatoes 10

Gorgonzola Crust 4

* 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.