

The Wagyu Selections

American **HeartBrand Akaushi Wagyu**

50% Japanese Red Wagyu, 50% Black Angus
Rich buttery flavor & high in heart healthy
monounsaturated fats especially oleic acid
MBS 3-5+

14 oz Akaushi Ribeye 68⁹⁵

Australian **WX Rangers Valley Wagyu**

100% Wagyu Sired, grain fed over 360 days
using a slow feed method to allow for all natural
growth and maximizing marbling
MBS 5+

12 oz Wagyu Strip 59⁹⁵

7 oz Wagyu Filet 69⁹⁵
(bacon wrapped)

Japanese **A5 Miyazaki Wagyu**

Imported directly from the Miyazaki Prefecture.
Renowned exquisite marbling & unparalleled tenderness
A5 represents less than .1% of all beef in the world.
Few have the chance to experience authentic A5 wagyu,
making it as special as the moments you are celebrating
MBS 10+

4 oz Striploin
(more pronounced, richer flavor due to bold marbling)
Appetizer 99-

4 oz Tenderloin
(flavor is more subtle and refined - prized more for
tenderness then intensity)
Appetizer 120-

6 oz Ribeye
(pinnacle of A5 umami richness)
Entrée 130-

Rack of Lamb

14-16 oz Rack of New Zealand Lamb
Cooked sous vide to rare then finished to temp
over our live oak fire. Topped with broiled
montchevre goat cheese and finished w/
Caymus Cabernet reduction.

58⁹⁵

South African Twin Lobster Tails

(2) 7 oz Classically Broiled or Tempura Battered
and Fried South African Lobster Tails

69⁹⁵

“On The Bone”

35 day wet aged and cut in house,
these steaks are prized for their
tenderness and flavor that only comes
from being cooked on the bone.

Enjoy

22 oz Bone-In Ribeye

65⁹⁵

30 oz T-Bone

Tender filet mignon on one side
and buttery New York Strip on the other

69⁹⁵

**Chef's
Choice**

14-16 oz Bone-In Filet

Extremely rare cut that is the
epidome of what a filet mignon can be!

Limited Availability 65⁹⁵