

• USDA PRIME BEEF • 28-DAY AND 55-DAY IN-HOUSE DRY-AGED USDA PRIME BEEF • TEXAS WAGYU

*Meet Our Meat*

Filet Mignon Center Cut

Texas Wagyu Filet Mignon | Marfa, TX

A5 Japanese Wagyu Filet | Kagoshima Prefecture, Japan

A5 Kobe Tenderloin | Hyogo Prefecture, Japan

House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Rib Eye | Grand Island, NE

Texas Wagyu Rib Eye | Marfa, TX

55-Day Dry-Aged Prime Rib Eye | Grand Island, NE

55-Day Dry-Aged Wagyu Rib Eye | Marfa, TX

28-Day Dry-Aged A5 Japanese Wagyu Rib Eye | Kagoshima Prefecture, Japan

Meyer Lemon Sorbetto

A5 Kobe Rib Eye | Hyogo Prefecture, Japan

*Family Style Sides:*

B&B Potato Hash Browns | Classic Creamed Spinach | Grilled Asparagus

Vegetables Sautéed in Kobe Fat

*Dessert:*

Chef's Selection Served Family Style

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