



BUTCHER PLATE SPECIALS

Monday

Swordfish Ribeye • \$49

*cajun spice w/wild mushrooms, spinach,
cippolini onions, citrus beurre blanc*

Tuesday

Whole Maine Lobster • MKT

steamed or broiled, drawn butter

Wednesday

28-Day Dry-Aged A5 Japanese Wagyu Ribeye 12 oz • \$250

Thursday

Veal Shank for 2 • \$64 per person

braised 3 lb. veal shank w/ red wine, veal demi-glaze

Friday

Chicken Fried Wagyu • \$72

Texas Wagyu filet w/ sage sausage gravy

Saturday

Bone-in Filet • \$65

topped w/ sautéed crab meat, chimichurri, red pepper coulis

Sunday

Veal Chop Parmigiana • \$47

bone-in, pan-seared w/ marinara sauce, mozzarella di bufala

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

REV.04.10.17