



THE CUTTING BOARD

Choose from Wet or Dry-Aged. All steaks are aged in our custom Himalayan Dry-Aging room from 30-120 days and carved upon order. *Availability varies.*
Choose your steak & dine with us, just add \$30 (Lunch Hours Only)

BONELESS RIB STEAK

USDA PRIME BLACK ANGUS | 22OZ \$40
DRY-AGED | 30 DAYS \$50 | 40 DAYS \$60

AKAUSHI WAGYU | 22OZ \$45
DRY-AGED | 30 DAYS \$65 | 40 DAYS \$75

103 RIB STEAK "TOMAHAWK"

USDA PRIME BLACK ANGUS | 48OZ \$140
DRY-AGED | 30 DAYS \$155 | 60 DAYS \$165 | 90 DAYS \$175
120 DAYS \$195

AMERICAN WAGYU | 48OZ \$150
DRY-AGED | 30 DAYS \$160 | 60 DAYS \$170 | 90 DAYS \$185
120 DAYS \$220

KUROGE WASHU WAGYU | 48OZ \$175
DRY-AGED | 30 DAYS \$195 | 60 DAYS \$205 | 90 DAYS \$215
120 DAYS \$245

STRIP STEAK

USDA PRIME BLACK ANGUS 22OZ | \$40
DRY AGED | 30 DAYS \$55 | 60 DAYS \$ 65

AKAUSHI WAGYU | 22OZ \$50
DRY-AGED | 30 DAYS \$65 | 40 DAYS \$70

USDA PRIME BLACK ANGUS BONE-IN | 24OZ \$40
DRY-AGED | 30 DAYS \$50 | 60 DAYS \$65

AKAUSHI BONE-IN STRIP STEAK | 24 OZ. \$55
DRY-AGED | 30 DAYS \$65 | 60 DAYS \$75 | 90 DAYS \$95

BONE-IN RIB STEAK

USDA PRIME BLACK ANGUS | 28OZ \$40
DRY-AGED | 30 DAYS \$55 | 60 DAYS \$75 | 90 DAYS \$95

USDA PRIME COWBOY RIBEYE | 32OZ \$75
DRY-AGED | 30 DAYS \$85 | 60 DAYS \$95 | 90 DAYS \$105
120 DAYS \$120

AKAUSHI WAGYU | 28OZ \$55
DRY-AGED | 30 DAYS \$65 | 60 DAYS \$75 | 90 DAYS \$85

HOKKAIDO WAGYU A5 | \$12OZ
DRY-AGED | 30 DAYS \$13 | 40 DAYS \$15

FILET MIGNON

USDA PRIME BLACK ANGUS | 8OZ \$40
DRY-AGED | 30 DAYS \$55

AKAUSHI WAGYU | 8OZ \$55
DRY-AGED | 30 DAYS \$70

T-BONE

USDA PRIME BLACK ANGUS | 26OZ \$45
DRY-AGED | 30 DAYS \$55 | 60 DAYS \$70 | 90 DAYS \$85

SIGNATURE DRY-AGED BLEND GROUND BEEF

2 LB \$35 | 4 LB \$65 | 6 LB \$95

PORTERHOUSE

USDA PRIME BLACK ANGUS | 32OZ \$55
DRY-AGED | 30 DAYS \$65 | 60 DAYS \$75 | 90 DAYS \$95