



LUNCH MENU

SALADS

- BALSAMIC STRIP STEAK SALAD 17
Dry-Aged Akaushi Wagyu strip steak topped with gorgonzola and grilled corn
- ARUGULA SIRLION SALAD 15
Dry-Aged USDA Prime Sirlion pillowed with arugula mix with caramelized pears, pecans, and gorgonzola

SANDWICHES

- PRIME RIB SANDWICH 19
Dry-Aged Akaushi Wagyu Ribeye cooked on our rotisserie served with our in-house made horseradish cream sauce
- BUNLESS PRIME ANGUS DUB 18
Dry-Aged USDA Prime Black Angus Strip Steak sliced thin served with Dubliner Cheese sauce and caramelized onions and chilled butter lettuce.
- AKAUSHI WAGYU FILET SANDWICH 21
Dry-Aged Akaushi Wagyu Filet sliced thin served in-house made garlic and thyme butter on roasted fresh panini
- THE PLANO SANDO 16
Dry-Aged Akaushi Strip Steak sliced thin breaded and flashed, set on baby arugula, sliced tomato & house made blue cheese sauce served on Japanese Milk bread jpan toasted with dry-aged beef tallow.
- USDA PRIME RIBEYE SLIDERS 16
Dry-Aged USDA Prime Black Angus Ribeye sliced thin topped with brie and balsamic cranberry sauce with Romanian brioche bun
- 15TH STREET PRIME 18
Our proprietary burger blend of Dry-Aged USDA Prime Black Angus Brisket, Short Rib, and Chuck served on Romanian bun with Aged Cheddar.

LUNCH STEAKS

- USDA PRIME ANGUS STRIP WITH CHIMICHURRI 31
8oz Dry-Aged USDA Prime Angus strip steak grilled over Pecan and Oak wood fire topped with chimichurri sauce.
- USDA PRIME ANGUS SPLIT BONE RIB STEAK 38
14 oz Dry-Aged USDA Prime Black Angus Rib Steak prepared over a Pecan and Oak wood fire served with Parmesan Truffle Fries.
- USDA PRIME ANGUS SIRLOIN 23
18 oz. Dry-Aged USDA Prime Black Angus Sirloin with Parmesan Truffle Fries.

11AM-3PM TUESDAY-SATURDAY