

DINNER FRESH SHEET

AMERICAN WAGYU BEEF

Snake River Farms, Boise, Idaho
Gold Label Custom Aged, BMS 9
Grilled Over Mesquite Coals

- * **Filet Mignon**, 8oz – 86
- * **New York Strip**, 14oz - 84
- * **Sirloin**, 10oz – 60
- * **Eye of The Rib Steak**, 14oz - 86
- * **Rib Eye "Cap" Steak**, 8oz – 84

Pan Seared

- Filet Mignon**, 4oz – 45
- * **Zabuton**, 8oz - 66

AUSTRALIAN WAGYU BEEF

Sher Farms, Ballan, Victoria, Australia
Breed: Tajima Wagyu & Australian Holstein, Black Label, BMS 9
Pan Seared

- * **Rib Eye**, 8oz – 95
- * **Zabuton**, 8oz - 85
- * **Filet Mignon**, 4oz – 92
- * **Filet Mignon**, 6oz – 135

JAPANESE "A5" 100% FULLBLOOD WAGYU BEEF

Miyazaki Prefecture, Kyushu, Japan
Breed: Kuroge-gyu
Pan Seared

- * **New York Strip**, 6oz – 135
- * **Rib Eye**, 8oz – 165
- * **Filet Mignon**, 4oz – 140
- * **Filet Mignon**, 6oz – 195
- * **Rib Eye "Cap"**, 6oz – 125

COMBINATIONS

- * **4oz USDA Prime Filet & 4oz SRF American Wagyu Filet** 75
- * **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet & 4oz Australian Wagyu Filet** 160
- * **4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 250
- * **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 270

SPECIALTIES

* **Wild Alaskan King Salmon**
apple wood grilled, butter, lemon, garlic, and vermouth 52

* **Alaskan Halibut**
apple wood grilled, lemon, garlic, butter,
Dungeness Crab, Bearnaise Sauce 53