



BUTCHER CUTS

- Wagyu, simply put, means “Japanese Cow”. The transcendently tender, fatty, umami-rich steak has become synonymous with luxury, like caviar or black truffles.
- Wagyu Beef grading is based on two, very specific factors: Yield and Grade. “Yield” is the ratio of meat compared to the actual carcass weight. “Grade” is the overall Beef Marbling Score (BMS), Beef Color Standard (BCS), Beef Fat Standard (BFS), Firmness & Texture. In order to qualify as A5 Japanese Wagyu, beef must be Grade A for yield and Grade 5 in BMS, BFS, BCS, firmness and texture.
- We serve the highest grade of A5 Wagyu tenderloin in the world from Hyogo Ken, Japan, perfectly seared and served with our homemade steak sauce. The result is a rich, luscious cut of beef that practically dissolves once it hits your tongue.

18 oz. Certified Angus Beef, “Choice” Bone-In Dry-Aged Ribeye \$49

36 oz. Certified Angus Beef “Prime” Bone-In Ribeye \$96

14 oz. Certified Angus Beef “Prime” NY Strip \$39

6 oz. “A3” American Wagyu Tenderloin \$45

9 oz. “A3” American Wagyu Tenderloin \$65

“A5” Japanese Wagyu Tenderloin - \$20 per oz., 2 oz. Minimum *

(* medium-rare maximum cooking temp)

Add-Ons:

Compound Butter \$3

Sautéed Mushrooms \$5

Au Poivre Sauce \$3

Roquefort Blue Cheese Sauce \$4

Red Wine Reduction Sauce \$3

Sautéed Onions \$4

Sides:

Homemade, Hand Cut French Fried \$5

Roasted Potatoes \$5

Fresh Seasonal Vegetables \$5

Asparagus \$5

Cooking Temperature Guide:

Rare: cool red center - **Medium Rare:** warm red center - **Medium:** warm pink center

Medium Well: slightly pink center - **Well Done:** little or no pink