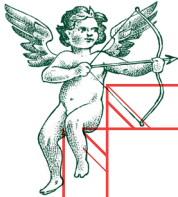


LOVE IS ON THE GRILL

FEBRUARY 14, 2026



T.L.C.

Tenderloin Loving Care
Valentine's Celebration Menu

195 PER PERSON

"Steak & Eggs™"*

캐비아를 얹은 부드러운 안심타르타
Hand-cut filet mignon tartare with
Imperial Daurenki caviar, milk toast



Snow Crab Japchae

꽃 게살 잡채
With seasonal julienned vegetables, and organic egg Jidan,
dressed with Song-yi mushroom vinaigrette



Tenderloin Loving Care

USDA Prime Filet Mignon	<i>The OG "cute steak"</i>
Maine Scallop	<i>The filet of the sea</i>
COTE Steak	<i>A rich break from filet</i>
Japanese A5 Filet Mignon	<i>The rarest filet of all</i>
Marinated Galbi	<i>A sweet diamond finish</i>



Savory Egg Soufflé

계란찜
Organic egg, kelp yooksoo

Saechungmu Rice

새청무쌀

Truffle Capellini

송로버섯 카펠리니
Chilled capellini with black Périgord truffle



Soft Serve

소프트 아이스크림
With swirl vanilla
& strawberry

Selection of
Seasonal Fruit

제철 과일



Stick with Me Sweets Bonbons

For your sweet ride home



해피 발렌타인 데이

Extra Love



Fisherman's Welcome*

석화와 우니
A perfect bite to start your night.
Oyster topped with uni
9 / pc.



Lobster Tail*

랍스터 테일
Who doesn't want a little tail tonight?
Live Maine lobster
43



Caviar Service*

클래식 캐비아 차림
Bling, bling, baby!

With Korean milk toast

Regiis Ova	145/oz
Kaluga Royal Hybrid	580/tin (4.4oz)
Petrossian Tsar	195/oz
Imperial Daurenki	760/tin (4.4oz)
Petrossian Royal	208/oz
Beluga Hybrid	870/tin (4.4oz)

Extra Love



A5 Selections

The ultimate steak indulgence experience.

Miyazaki Prefecture

미야자키현 A5 와규
The classic.
Perfect balance of texture and flavor.
Ribeye 38/oz | Tenderloin 45/oz

Sendai (Miyagi Prefecture)

센다이현 A5 와규
Pinnacle of richness and heavy marbling.
Ribeye 54/oz

Kobe (Hyogo Prefecture)

고베현 A5 와규
Precisely integrated thin/delicate marbling.
Flavortown A5.
Ribeye 82/oz

"Horizontal tasting" of all three A5 Ribeye
85 per person

A5 Strip Galbi

얇게 썬 A5 와규 채끝 갈비
Thinly sliced A5 Kagoshima Striploin
marinated in COTE Galbi sauce.
40



Black Périgord Truffle

흑 송로버섯
A decadent delight to elevate the night.
Shaved tableside!

40/4 grams
Burgundy, France



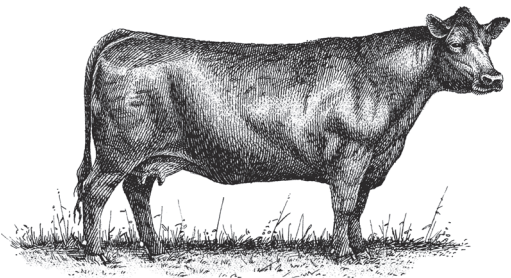
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

EST. 2017 IN NYC



DESIGN DISTRICT, MIA

American Black Angus

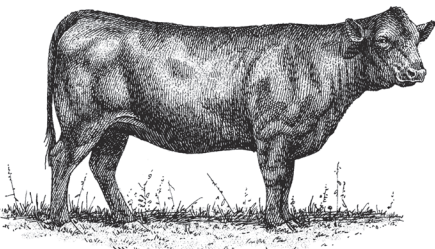


Weight: 3500lbs-4200lbs
Source: Specialty farms across the Midwest

“America’s Pride,” “The Steakhouse Classic”

Black Angus is the dominant beef breed in the US. It is known for producing large muscles with abundant marbling resulting in high quality meat. We dry age our Prime grade Black Angus beef in house to maximize its flavor by expelling water from the subprimals and, through enzymatic process, tenderizing the beef from within.

American Wagyu

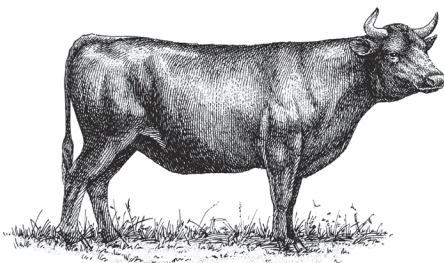


Weight: 1,500lbs
Source: Nebraska & Georgia

“The Best of Both Worlds”

American Wagyu is a hybrid of popular domestic American breeds such as Black Angus and Longhorn and the famed Wagyu of Japan. At best we feel that this can offer the best of both worlds -- the bold, muscular meat of American cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all natural American Wagyu from a single producer.

Japanese Wagyu

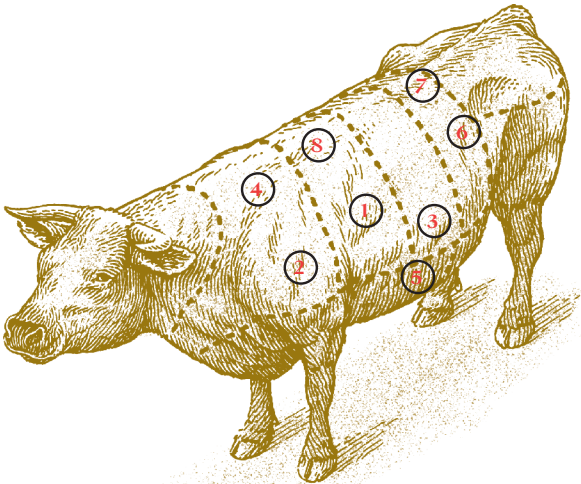


Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

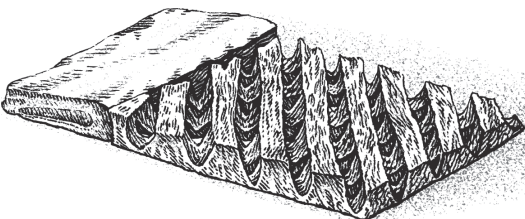
“The Sublime,” “The Butter Steak”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome, truly a luxury experience.

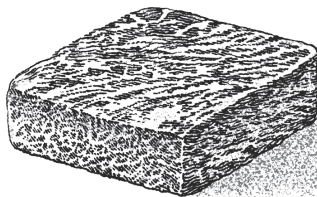
The Cuts



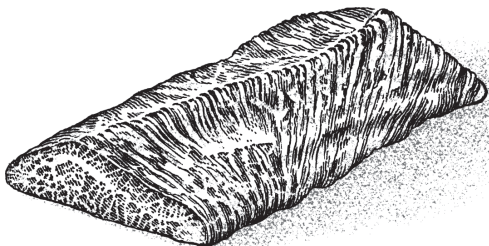
1 COTE Galbi
꽃양념갈비



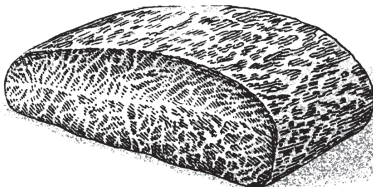
2 COTE Steak
살치살



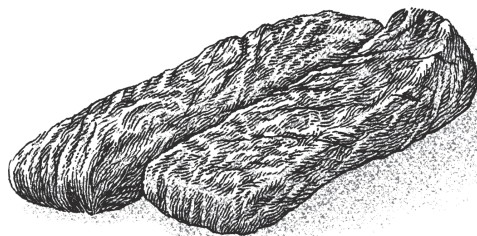
3 Skirt Steak
안창살



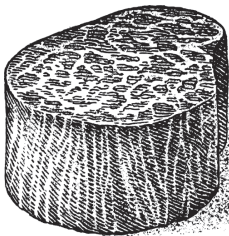
4 “The Flatiron”
부채살



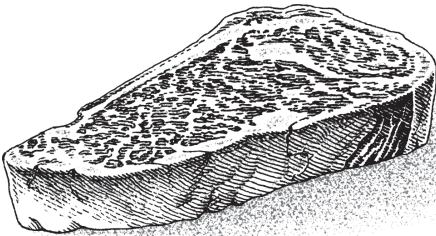
5 Hanger Steak
도시살



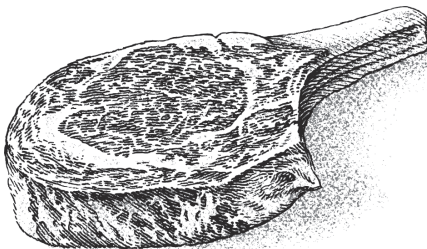
6 Tenderloin | Filet Mignon
부드러운 안심



7 NY Strip | Sirloin
숙성 채끝



8 Ribsteak | Bone-in Ribeye
숙성 등심

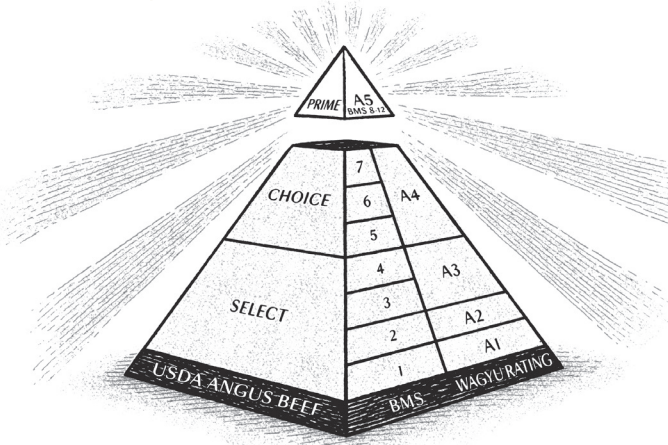


Ⓢ = Aged 45 days in our dry aging room

Only the Pinnacle of Beef

At Cote we are proud to only serve the best of the best – the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported, we only serve the highest grade of that beef available.

Domestically that means Prime grade, which accounts for only 5% of American beef production. Our Black Angus beef has been certified by the US Department of Agriculture to be of the highest standard. Prime beef must be from young cattle and exhibit abundant marbling. We further enhance it by dry aging select cuts in-house, just like an old school steakhouse.



Our imported Japanese Wagyu is even more stringently graded, using the complex Japanese system that takes in to account such criteria as muscle conformity, the color of the meat, and the quality & luster of fat. In fact the Japanese use a separate grading system just to measure intramuscular fat (the fat within the muscle) called the Beef Marbling Score (BMS). Things get pretty complicated, but we saved you the trouble – we only source A5, the highest grade, with marbling scores of 8 - 12 (the highest grade).

Whether domestic or Japanese, or something in-between like our American Wagyu, you can be assured that you are getting the finest beef on earth.

Our Promise Of Quality.

If any of our cuts do not meet your expectations, our team is committed to making it right.

Branding & Menu Design by Pentagram
Illustrations by Yondr Studio

