

WEEK OF:

Dry Aged Reserve Cuts

Dry Aging is an American Steakhouse tradition. From the moment beef comes into our restaurant, it is handled with the utmost care and respect. Through precise control of humidity levels, temperature and time, we craft the optimal conditions for our beef. As time goes by, our beef grows richer, beefier, and more tender—much like fine wine or blue cheese.



USDA Prime Selection American Black Angus Ribeye

60+ Days 60일 숙성 USDA Prime 등심	Soft, supple ribeye texture with an intensely concentrated yet clean dry-aged beefiness 33/oz
90+ Days 90일 숙성 USDA Prime 등심	Fruity, sherry-like notes with a juicy texture and subtle sweetness 38/oz
120+ Days 120일 숙성 USDA Prime 등심	Intense flavor development with walnut and blue cheese notes and a tender, easy chew reminiscent of filet 42/oz

Vertical tasting, 1oz per cut.....88/person

120+ Days American Black Angus T-Bone

120일 숙성 USDA Prime 티본 스테이크
NY Strip with a taste of filet – intensely beefy,
with notes of brown butter
24/oz

120+ Days American Black Angus Porterhouse

120일 숙성 USDA Prime 포터하우스
All the delight of our Dry-Aged T-bone,
with an even larger cut of filet
24/oz





RESERVE CUTS