

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** Soft, supple ribeye texture with an intensely concentrated yet clean dry-aged beefiness  
60일 숙성 USDA Prime 등심 33/oz

**90+ Days** Fruity, sherry-like notes with a juicy texture and subtle sweetness  
90일 숙성 USDA Prime 등심 38/oz

**120+ Days** Intense flavor development with walnut and blue cheese notes and a tender, easy chew reminiscent of filet  
120일 숙성 USDA Prime 등심 42/oz

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

### 45+ Days Imperial Reserve American Wagyu

45일 숙성 아메리칸 와규 등심  
Wagyu's 9+ Beef Marbling Score accelerates dry-aging, yielding a buttery texture and nutty umami  
42/oz

### 21+ Days Colorado Lamb Chop

21일 숙성 콜로라도 양갈비  
Milk-fed lamb with a juicy bite and lasting sweet, grassy herbaceous finish  
35/ea

### 45+ Days American Black Angus T-Bone

45일 숙성 USDA Prime 티본 스테이크  
NY Strip with a taste of filet - intensely beefy, with notes of brown butter  
12/oz

### 45+ Days American Black Angus Porterhouse

45일 숙성 USDA Prime 포터하우스  
All the delight of our Dry-Aged T-bone, with an even larger cut of filet  
12/oz





RESERVE CUTS