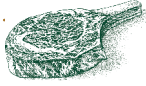


WEEK OF:

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 USDA Prime Ribeye Cap

45+일 숙성 새우살
Supple texture anchored
by a 9+ BMS marbling score
20/oz



RESERVE CUTS