

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 30/30g | 174/180g
- 90+ Days** Fruity, sherry-like notes with a juicy texture and subtle sweetness
90일 숙성 USDA Prime 등심 35/30g | 179/180g
- 120+ Days** Intense flavor development with walnut and blue cheese notes and a tender, easy chew reminiscent of filet
120일 숙성 USDA Prime 등심 41/30g | 188/180g

Ask your server for individual cuts by grams

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
35/100g (650g-700g)

60+ Days Dry-Aged Jeju Hanwoo 1++ Ribeye

60일 숙성 제주 한우 등심
Intensely umami-forward with nutty depth and a pleasantly funky complexity, balanced by the buttery softness of Hanwoo's renowned marbling and a clean, harmonious finish of beef and fat.
38/30g | 218/180g

90+ Days Whisky Dry-Aged USDA Prime Ribeye

90일 위스키 숙성 등심
Aged in the presence of Glenfiddich 12 Year, this ribeye takes on delicate whisky-sweet aromatics and a warm nuttiness, bold umami and a satisfyingly chewy, substantial texture
42/30g | 238/180g

120+ Days Dry-Aged USDA Prime Striploin

120일 숙성 USDA Prime 채끝살
A firm yet refined texture with deeply developed umami clean, concentrated beef flavor with a rich, savory finish
36/30g | 178/180g





RESERVE CUTS