

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

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| 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 |

100+ Days Reserve American Wagyu Ribeye

100일 숙성 아메리칸 와규 등심
NY Strip with a taste of filet – intensely beefy,
with notes of brown butter
42/oz

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
240 per order





RESERVE CUTS