

	<div>Steak Sandwiches</div> <div>dry-aged for 30 days, 6-7 oz of steak ciabatta bun, chimichurri, parmesan arugula salad</div>	<div>Striploin<div>double meat +9.5</div>22</div> <div>Ribeye<div>double meat +11</div>27</div> <div>Flatiron<div>double meat +9</div>19</div>	
	<div>Steak Burgers</div> <div>6 oz dry-aged ribeye, brioche bun</div>	<div>Ribeye<div>double +6</div>14</div> <div>housemade Dijon fig spread, pickled onions</div> <div>Parisian Cheeseburger<div>double +6</div>16</div> <div>housemade Dijon fig spread, pickled onions, Claremont cheese, cornichon</div>	
	<div>Steak Frites</div> <div>6 oz dry-aged ribeye, brioche bun</div>	<div>Striploin<div>double meat +9.5</div>23</div> <div>Ribeye<div>double meat +11</div>28</div> <div>Flatiron<div>double meat +9</div>20</div>	
	<div>Steak Salads</div> <div>dry-aged for 30 days, 6-7 oz of steak arugula, parmesan flakes, crispy onions, balsamic glaze, olive oil</div>	<div>Striploin<div>double meat +9.5</div>23</div> <div>Ribeye<div>double meat +11</div>28</div> <div>Flatiron<div>double meat +9</div>20</div>	
	<div>Sides</div> <div>our fries are fresh-cut</div>	<div>Duck Fat Fries8</div> <div>French Fries7</div> <div>Arugula Parmesan Salad7</div>	
	<div>Sauces</div> <div>made in-house</div>	<div>Chimichurri, Garlic Aioli, Peppercorn Aioli, Béarnaise, Peppercorn, No Merci2</div>	