



# *independence day feature*

*complementing our standard menu*

## **52-day dry-aged ribeye**

**16 OZ | \$93**

deeply marbled and hand-selected, our ribeye is dry-aged in-house for 52 days to develop an intensely rich, nutty depth of flavor and tender texture. finished over open flame to achieve a perfect crust, this cut delivers a bold, steakhouse experience with every bite

### **Enhancements**

#### **BLACK GARLIC BUTTER \$12**

rich, slow-roasted black garlic blended into a silky compound butter

#### **AU POIVRE SAUCE \$12**

classic peppercorn cream with a bold, savory finish

#### **BAYLEY HAZEN BLUE CHEESE & PEPPERCORN CRUST \$14**

warm, piquant blue cheese with cracked pepper for a deeply savory crust

#### **OSCAR STYLE \$28**

jumbo lump crab, grilled asparagus, béarnaise sauce

#### **ATLANTIC LOBSTER TAIL\* \$52**

8 oz tail with lime-chile butter

#### **TWO WASH RANCH CHICKEN BREAST \$14**

antibiotic-free, simply grilled

\* Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness.  
To better serve you, please share any dietary sensitivities with us.  
Prices do not include tax. Menu items and prices subject to change.

