

STEAKHOUSE MONTH JUNE 2019

Featuring Certified Angus Beef®

#BESTANGUSBEEFEVER

THREE COURSES

45 Per Person

60 Per Person *with Optional Wine Pairing*



“Angus Beef is good. But the *Certified Angus Beef*® brand? It’s on an entirely different level. It defines the standard by which all beef is measured.

No shortcuts and with a virtual obsession with flavor and juiciness.”

-C.A.B.



FIRST COURSE

Choose One

- Caesar Salad
- House Salad
- Greek Salad
- Lobster Bisque
- Soup du Jour



Optional Pairing of Groth Estates Chardonnay 3oz Pour

SECOND COURSE

Choose One Certified Angus Beef® Cut

- 10oz House Dry-Aged KC Strip
- 16oz Cowboy Ribeye
- 10oz Filet Mignon
- 14oz Prime New York Strip



Optional Pairing of Groth Estates Cabernet 3oz Pour

Choose One Accompaniment

- Grilled Asparagus *Lemon Zest, Sea Salt*
- Bourbon-Maple Bacon Brussel Sprouts
- Truffle Mac & Cheese
- Andrea’s Jumbo Loaded Tots
- Tallow Parmesan Frites
- Truffle Mashed Potatoes
- Shallot Mashed Potatoes
- Truffled Cream Corn
- Creamed Spinach *Served over Butternut Squash*

THIRD COURSE

Choose One

- Half-Baked Chocolate Chip Cookie
- Loveland Sweets Vanilla Ice Cream, Chocolate Drizzle
- Grippo’s Pretzel Crusted Chocolate Brownie
- Loveland Sweets Salted Caramel Chip Ice Cream, Caramel & Chocolate Drizzle
- Key Lime Pie
- Graham Cracker Crust, Fresh Whipped Cream

Make your reservations for Dad this Father’s Day – Sunday June 16th