



Salt Brick Beef

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt

Patent No: US 7,998,517 B2—Aug 16 2011

Cut	Weight	Price
Porterhouse for 2	34 oz	\$58 pp
Bone In Ribeye	20 oz	\$58
Sirloin	12 oz	\$55
Filet Mignon	12 oz	\$52

Chops

Rack of Lamb for 2 or 4.....\$46 pp

Ale Braised Crispy Short Rib\$32

king oyster mushrooms | sweet potato

red wine pearl onions | apple butter