

AKAUSHI BEEF

Akaushi contains intense marbling throughout and grade three levels above prime. The marbling in Akaushi beef has the highest percentage of monounsaturated fat of any beef in the U.S. As a result the meat has a delectably intense buttery flavor as well as scrumptious juiciness and breathtaking tenderness. Akaushi Beef is recognized by the American Heart Association as heart healthy beef.

🍴 Akaushi Filet Mignon by the ounce 6-14 oz. Market Price

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OUNCE BEEF

Prime Porterhouse 36 oz.	99
Prime Porterhouse 24 oz.	60
Prime Bone-in Rib Eye 20 oz.	55
Prime New York Strip 18 oz.	62
Center Cut Filet Mignon 12 oz.	50
Single Cut Filet Mignon 8 oz.	45
Prime Domestic Lamb Chops (2)	51
Prime Domestic Lamb Chops (3)	65
Ancho Chile Rub Rib Eye 16 oz.	42

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ENTREES

Airline Chicken Breasts	26
Cold Water Lobster Tail	38
Chilean Sea Bass	38
Atlantic Salmon	29

APPETIZERS

Colossal Shrimp Cocktail	20
Snow Crab Claws	20
Seasonal Oysters	Market Price
Oysters Rockefeller	Market Price
Jumbo Lump Crab Cake	16
Ahi Tuna Poke	15
Lobster Cocktail	28
Chilled Ocean Platter	59
Smoked Salmon Bruschetta	13



SALADS & SOUPS

Ounce Wedge Salad	12
Caesar Salad	11
Spinach Salad	11
Tomato and Bleu Cheese Salad	12
Tomato and Vinaigrette Salad	11
Tomato and Mozzarella Salad	12
Maine Lobster Bisque	14
6 Onion Soup	12



ACCESSORIES

Au Gratin Potato	10	Roasted Jalapeños	7
Sage and White Cheddar		Sautéed Onions	9
Loaded Twice Baked Potato	10	Sautéed Mushrooms	9