

updated 04-14-25

menu items and prices are subject to changes

⚠ • **prime chop house menu • (served à la carte)**

all our rib eye steaks are cut from the chuck end, not the lean end of the rib. we utilize the first 3 cuts only, which consist of the 3 most marbled and tenderest muscles on a ribeye steak

***all our steaks are graded usda prime. only a small percentage of u.s. beef is graded prime
the steaks are seared "a la plancha" on a one inch thick steel plate***

rare: 110°

dark-red, cool center

med-rare: 130°

red, warm center

medium: 140°

red, hot center

med-well: 145°-150°

hot, pink center

well done: 160°+

gray center, no soul

• **8 oz. usda prime filet mignon • 65**

barrel-cut, certified angus beef

(r, mr, m and mw are an option. w will be butterflied)

• **14 oz. usda prime c.a.b. ny strip • 65**

center cut, tail off

(steaks will be seared to medium rare)

• **16 oz. usda prime ribeye • 68**

well-marbled, from the first 3 chuck end cuts only

(steaks will be seared to medium rare)

• **16 oz. usda prime, dry-aged ribeye • mp**

45 days, well-marbled, from the first 3 chuck end cuts

(steaks will be seared to medium rare)

wagyu served with smoked sea salt, fleur de sel, and yakiniku dipping sauce

• **4 oz. A-5 japanese wagyu filet mignon (10-12) bms • 105**

certified kuroge wagyu, iwate prefecture, japan

(steaks will be seared rare to medium rare)

• **3 oz. A-5 japanese wagyu ribeye (10-12) bms • 98**

certified kuroge wagyu, iwate prefecture, japan

(steaks will be seared rare to medium rare)

• **embellishments •**

port, raspberry, and veal demi-glace • 6

truffle butter • 6 imported sheep's milk roquefort bleu cheese • 6

• **enhancements •**

• **grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5**

• **twice fried french fries • (gf) fresh cut, cooked in beef tallow, white truffle aioli • 10.5**

• **roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5**

• **corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5**

• **creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5**

• **two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5**

• **mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5**

• **bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5**

