

# RIBEYE SATURDAY

*all of our usda prime steaks are served with mixed greens salad,  
pan fried potato gratin, charred broccolini, and cabernet jus*

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## **EYE OF THE RIBEYE ROAST {10 oz.} 59.**

the center of the cut, meticulously trimmed.

This well marbled USDA prime beef. slow roasted and hand carved.

## **CELEBRATION OF RIBEYE 65.**

eye of the ribeye roast, with smoked beef rib, caramelized onion beef jam, charred broccolini, pan fried potato gratin and cabernet jus.

## **RIBEYE CAP STEAK {10 oz.} 75.**

the spinalis dorsi is the most flavorful, most marbled and most tender part of a ribeye steak. broiled and topped with miso butter.



**AVAILABLE EVERY SATURDAY**

*dinner only, does not include tax & gratuity*