If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special on today's menu.

P.S. – We are really, really sure of the calories!  — Chef David Walzog

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Menu items and prices are subject to change.
JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavor, tenderness, and juiciness. All of our Japanese Wagyu has a quality score of A5 and marble score between 8-10.

– Chef David Walzog

KOBÉ, HYOGO PREFECTURE

100% Tajima Cattle, very rare and exclusive; refined sweetness, rich flavor, delicate texture

**Tenderloin***/ **New York Strip***/ **Rib Eye***/ **Rib Cap***

260 4 oz.

4 oz. minimum, 65 per additional ounce, check with server for available cuts

IDEUE FARM, KAGOSHIMA PREFECTURE

**Dry Aged New York Strip***

180 4 oz.

4 oz. minimum, 45 per additional ounce

OHMI, SHIGA PREFECTURE

finely flecked marbling, sweet and smooth flavor

**New York Strip***

220 4 oz.

4 oz. minimum, 55 per additional ounce

DOMESTIC WAGYU

**Dry Aged Snake River Farms Gold Grade**

deeply marbled with a wonderful complexity and subtle sweetness

**New York Strip***

98 10 oz.

Add to the Steak

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Maine Lobster</strong>*</td>
<td>45</td>
</tr>
<tr>
<td><strong>Alaskan King Crab Oscar</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>Peppercorn Shrimp Scampi</strong></td>
<td>25</td>
</tr>
<tr>
<td><strong>Black Truffle Butter</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Hudson Valley Foie Gras</strong></td>
<td>29</td>
</tr>
<tr>
<td><strong>Rogue Creamery Smoked Blue Cheese</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Smoked Bacon &amp; Shallots</strong></td>
<td>9</td>
</tr>
</tbody>
</table>

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**Charred Prime Cut**

**Steaks and Chops**

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards.

Béarnaise*, Jalapeño-Tropical Fruit and SW steak sauces are available upon request.

- **Boneless Rib eye**
  - 18 oz. 65
- **Bone-In Rib eye**
  - 24 oz. 82
- **New York Strip**
  - 16 oz. 69
- **Filet Mignon**
  - 9 / 12 oz. 61 / 73
- **Dry Aged Bone-In New York**
  - 18 oz. 72
- **Dry Aged Tomahawk Chop**
  - 30 oz. 130

**Double Cuts**

- **Dry Aged Porterhouse**
  - 40 oz. 148
- **Chile Rubbed Double Rib Eye**
  - 42 oz. 135
- **Pepper Crusted Chateaubriand**
  - 22 oz. 128

**Side Dishes**

- **Yukon Gold Potato Purée** 16
- **Potato Lyonnaise***
  - 16
  - smoked bacon, jalapeño, preserved lemon, veal jus
- **Au Gratin Potatoes**
  - 16
- **SW French Fries**
  - 14
- **Crisp Potato Rosti**
  - 16
- **Baked Fennel Mac & Cheese**
  - 17
- **Parmesan Creamed Spinach**
  - 16
- **Charred Teriyaki Green Beans**
  - 14
- **Black Truffle Creamed Corn**
  - 16
- **Sautéed Wild Mushrooms**
  - 18
- **Roasted Jumbo Asparagus**
  - 19
- **Sautéed Broccolini**
  - 16
  - garlic and red chile flakes

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Main Courses

Pan Roasted Sea Scallops*  48
English pea risotto, pea vines, black truffle sauce

Lemon Spiced Salmon*  47
braised endive, baby squash, herb vinaigrette

Alaskan Halibut*  49
Savoy cabbage, Chanterelle mushrooms, horseradish and red beet sauce

Jidori™ Chicken Breast*  39
shaved Brussels sprouts, chicken thigh bread pudding, poultry sauce

Broiled Veal Chop*  64
14 oz.
peperonata, roasted garlic, preserved lemon sauce

Mustard and Garlic Marinated Elysian Farms Lamb Loin*  64
artichoke-goat cheese cream, mint pesto, lamb jus

Butter Poached Maine Lobster*  98
2.5 lbs.
roasted garlic and cauliflower purée, lobster glace

Executive Chef David Walzog

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Vegetarian Selections

Appetizers

Red Beet Tartar
whipped goat cheese, red ribbon sorrel, hazelnut dressing

Wild Mushroom Soup
mushroom toast, pickled Honshimeji mushrooms

Organic Kale and Honey Crisp Apple Salad
spiced pecans, apple cider vinaigrette

Entrées

Crisp red Quinoa Cakes
basil pesto, braised fennel, tomato-sherry sauce

Gardein™ Vegan “Meatballs”
tomato sauce, creamy polenta

Kite Hill™ Ricotta Ravioli
English peas, green olive, roasted tomato, artichoke sauce

Roasted Organic Maitake Mushrooms
eggplant caponata, aged sherry vinegar

Side Dishes

Black Truffle Creamed Corn
cashew cream base

Roasted Jumbo Asparagus

Whipped Potatoes
vegan sour cream

Eggplant Caponata

Menu items and prices are subject to change

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables and ancient grains (quinoa, amaranth, millet and kamut™). gardein™ is easy to digest and free of cholesterol, trans and saturated fats. gardein™ is also animal and dairy free.
Desserts

Small Bites

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salted Caramel Budino</td>
<td>bourbon caramel, brown sugar sable, bourbon whip cream</td>
<td>12</td>
</tr>
<tr>
<td>White Sugarloaf Pineapple Whip</td>
<td>frozen sugarloaf pineapples, sugarloaf pineapple confit, pineapple rum shot</td>
<td>12</td>
</tr>
<tr>
<td>Snickers Tart</td>
<td>salted caramel, milk chocolate ganache, toasted peanuts</td>
<td>12</td>
</tr>
</tbody>
</table>

The Classics

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Molten Chocolate Cake</td>
<td>sweet cream ice cream</td>
<td>16</td>
</tr>
<tr>
<td>Cookie Butter Cheesecake</td>
<td>milk chocolate Biscoff cookie butter ganache</td>
<td>16</td>
</tr>
<tr>
<td>Coconut Tapioca</td>
<td>tropical fruits, passion fruit glaze</td>
<td>14</td>
</tr>
<tr>
<td>Tahitian Vanilla Crème Brûlée</td>
<td>coconut meringue, blackberries</td>
<td>16</td>
</tr>
</tbody>
</table>

Housemade Selection of Ice Creams and Sorbets

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of three</td>
<td>14</td>
</tr>
</tbody>
</table>

To Share

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Crisp Apple Pie</td>
<td>candied walnuts, bourbon-caramel ice cream</td>
<td>28</td>
</tr>
<tr>
<td>Rocky Road</td>
<td>chocolate almond crumble, toasted marshmallow, sweet cream ice cream</td>
<td>16</td>
</tr>
<tr>
<td>Funnel Cakes and Strawberries</td>
<td>creme anglaise, salted caramel, chocolate fudge</td>
<td>23</td>
</tr>
</tbody>
</table>

Artisanal Cheese Selection

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled country bread, fig jam, quince paste, candied nuts</td>
<td>24</td>
</tr>
</tbody>
</table>

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