



Daily Features

Appetizers

Hand Breaded Coconut Shrimp 24.00

Fresh Coconut Battered Jumbo Gulf Shrimp - Sweet Pineapple Chili Plum Sauce

Oysters

Half Dozen - Absolut Peppar Cocktail Sauce - Citrus Mignonette - Horseradish

Seafood Tower 0.00

Maine Lobster - Shrimp Cocktail - Smoked Shrimp Cocktail - Alaskan King Crab - Gulf Oysters - Absolut Peppar Cocktail Sauce - Fresh Shaved Horseradish - Citrus Mignonette

Soup and Salad

Avocado Spinach Salad

Baby Leaf Spinach - Red Onion - Applewood Smoked Bacon - Candied Walnuts - Dried Cranberries - Avocados - Boursin Cheese

Entrees

Smoked BBQ Sandwich

Hickory Smoked BBQ Brisket - Red Onions - Pickles - Seasoned French Fries

Tenderloin Tips

3 Blackened Tenderloin Tips - 2 Fried Shrimp - Fried Asparagus - Red Wine Horseradish Cream Sauce.

Mishima RSV American Wagyu Ribeye 85.00

14 oz Mishima Reserve Ribeye - Served with Garlic Parmesan Mashed Potatoes

The Double Play

3oz A5+ Miyazaki Japanese Wagyu Filet Mignon - 3oz Greater Omaha Filet Mignon - Jumbo Grilled Shrimp - Served with Garlic Parmesan Mashed Potatoes.

Wagyu (和牛 Wagyu, literally "Japanese Cow") refers to several breed of cattle, the most desirable is genetically predisposed to intense marbling and produces a high percentage of oleaginous unsaturated fat. This Beef from Saga, Japan is known for its flavor and tenderness throughout the world.

A compare and contrast entree of the best beef in the world with the best beef the United States has to offer.

Japanese Wagyu Ribeye

12 oz. Japanese A5+ Wagyu Ribeye - Served with Garlic Parmesan Mashed Potatoes.

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This is the most sought after beef in the world.

Japanese Wagyu Carving Board For Two

6 oz. Japanese Wagyu Rib Eye - 6 oz. Angus Rib Eye
3 oz. Japanese Wagyu Filet - 3 oz. Greater Omaha Filet - 4 Grilled Shrimp and Choice of Two la carte Items.

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A compare and contrast all inclusive entree of the best beef in the world with the best beef the United States has to offer.

Japanese Wagyu Filet Mignon 0.00

Served with Garlic Parmesan Mashed Potatoes.

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This cut is known as the best beef in the world.

Dry Aged Cuts

Dry-Aged Angus Ribeye

Hand Cut 18 oz. Angus Ribeye - Garlic Parmesan Mashed Potatoes

Dry-aged beef is beef that has been hung or placed on a rack to dry for several weeks. This process involves a considerable expense, as the beef must be stored at near freezing temperatures. Only higher grades of beef can be dry-aged, as the process requires meat with a high amount of evenly distributed marbling content. Dry-aged beef is often only available in steakhouses, upscale butcher shops and grocery stores. The key effect of dry-aging is the concentration and saturation of natural flavor and tenderness. The dry-aging process is argued by many to produce a more robust and tender cut of beef as opposed to the more common wet-aging process.

Mishima RSV American Wagyu Ribeye 95.00

14 oz American Wagyu Ribeye - served with Garlic Parmesan Mashed Potatoes

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Dry-Aged Cowboy Cut Ribeye

Hand Cut 24 oz. Cowboy Ribeye - Garlic Parmesan Mashed Potatoes

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Seafood

10oz- 12oz. Lobster Tail

Butter Poached or Scampi Style Lobster Tail

King Crab

1.5 Pounds Alaskan King Crab Legs - \$200

Entree Accompaniments

Cognac Pepper Sauce

Cognac Pepper Sauce is one of our signature sauces great to add to any steak.

Roquefort Cream Sauce

Roquefort Cream Sauce is one of our signature sauces great to add to any steak.

Bearnaise Sauce

Bearnaise Sauce is one of our signature sauces great to add to any steak.

Black Garlic Compound Butter

Sweet and savory compound butter that will compliment any steak.

Smoked Jalapeno and Bleu Cheese Butter

Rich robust compaund butter with a subtle hint of smoke and heat. Great with any steak.

Foie Gras Truffle Compound Butter

Rich, flavorful compound butter made with Hudson Valley foie gras and black truffles. Compliments any steak.

Dessert

Kirby's Chocolate Spice Cake

Homemade Chocolate Spice Cake - Walnuts - Chocolate Ganache

A La Mode - \$3

New York Style Cheese Cake

New York Style Cheesecake - Graham Cracker Crust

Served with your choice of: Blueberry Crumble, Cherries Jubilee, Turtle Style (\$4 each)

Bourbon Pecan Pie

With Brown Sugar & Cinnamon Ice Cream

Half Baked

Fresh Baked Iron Skillet Cookie - Marshmallows - Chocolate and Graham Cracker Crumbles

Creme Brulee

House Made Vanilla Bean Creme Brulee
