

GOURMET

OFF THE BLOCK

KITCHEN & MEATS

Seasonal Plates

Soup of the day
11

Pan Roasted Pork Chop
Quinoa, almond, apricot, curry
cauliflower, herb
30

Crumbled Sausage Squash Risotto
Butternut Pumpkin seeds, parmigiana,
spinach
25

Prime Cuts

All steaks can also be cut to order from our butcher counter and are charged at market price.

16 oz. Dry-Aged Rib Eye* \$75

8 oz Filet Mignon* 48

20 oz Dry-Aged Porterhouse* \$85

16 oz Prime New York Strip* 50

16 oz Dry-Aged NY Shell* \$75

20 oz Prime Rib Eye* 70

20 oz Prime Porterhouse \$70

Sauces & Sides

Asparagus 9.50

Roasted Potatoes 9

Au Poivre Sauce 3

Broccoli Rabe 9.50

French Fries 8

Horseradish Sauce 3

Steamed Broccoli 9

Mashed Potatoes 9

Gorgonzola Crust 3

* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.