

Lunch Reserve List

Steaks and chops served with garlic mashed potatoes and creamed spinach unless noted.

PEPPERED FILET MIGNON <i>Cracked pepper crusted with green peppercorn sauce</i>	37
PRIME BONE-IN RIB CHOP <i>Blue cheese butter</i>	40
GRASS FED FILET MIGNON	35
BLACKENED RIB EYE	35
GRASS FED FILET MIGNON <i>Garlic mashed potatoes and sautéed spinach</i>	32
CERTIFIED ANGUS NEW YORK STEAK <i>Caramelized red onions, king mushrooms, butter poached broccoli, truffle fries and Birk's steak sauce</i>	39
NATURAL FREE-RANGE VEAL T-BONE <i>Baby fennel confit, eggplant and bulgur purse with thyme and caper berry demi glace</i>	35
MOROCCAN SPICED DOMESTIC LAMB RACK <i>Roasted quinoa, grilled artichoke, goat cheese raita and red wine port reduction</i>	42
BLUE CHEESE TOPPED FILET MIGNON <i>Roasted beet, potato gratin and rosemary port reduction</i>	35
GRILLED AHI TUNA <i>Braised sweet potatoes and golden chanterelle mushrooms, sautéed kale, sage and roasted pistachio brown butter</i>	32