CONTRACTOR OF STEAK & WINE

Break Bread so	\$9		
Appetizer			
shishito peppers ginger salt, lime, togarashi	\$14	cheesesteak eggrolls natural jus	\$16
peanut butter bacon jalapeño cucumber jelly	\$17	calamari saffron lime aioli, peppadew	\$15
beef tartare* brioche toast, parmesan	\$18		
Cold Bar			
jumbo shrimp house cocktail	\$18	queen crab sweet corn mayo	\$24
½ dozen oysters* black pepper mignonette, house cocktail	\$24	hamachi crudo* yuzu soy, pickled jalapeño, jicama	\$20

Soup & Salad

chicago clam chowder italian sausage, tomato cream	\$14	blackberry & burrata green grape, almond, basil vin	\$16
triple thick bacon wedge bleu cheese, pickle ranch, crispy onion	\$20	chopped italian* meat and cheese, the garden, red wine vin	\$18
caesar* bacon fat crouton, parmesan	\$16		

Meat & Fish		Entree			
IVIEUU G TUSTU					
House Cut		sausage rigatoni			\$30
zabuton* aka ushi wagyu, 10oz	\$44	tomato gin, parmesan			ბეი
petite tender* creekstone farms, 8oz	\$36	cabbage steak tunisian tomato, gruyere			\$28
bavette* allen brothers angus, 8oz	\$40	double cut pork chop apple butter glaze)*		\$36
		butcher burger & fries	s*		\$24
Traditional Cut		10oz, cooper's sharp, pick	kle, fry s	auce	
ribeye* creekstone farms, 14oz	\$56	roast chicken thighs chicken jus			\$32
ny strip* creekstone farms, 14oz	\$52				
filet mignon* allen brothers angus, 8oz	\$48	On the Side			
		asparagus pistachio, hard egg	\$14	mac & cheese all the cheese	\$16
Fish		otook frice	^	ra alcafallar anina abt	016
steelhead trout miso honey soy	\$34	steak fries fry sauce	\$12	rockefeller spinach* herbsaint, lemon	\$10
scallops* brown butter piccata	\$32	mashed potatoes garlic boursin	\$16	dirty rice* pork sausage, soft egg	\$16
branzino red pepper walnut romesco, chive oil	\$36	mushrooms peppercorn, cognac	\$14	cabbage & leeks apple cider vin	\$14

Save Some Room

banana cream pie peanut butter caramel	\$14	cranberry jello fruit cocktail, whipped cream	\$12	junk food platter #keepcalmand <mark>kerry</mark> on	\$24
cherries jubilee pound cake sour cream ice cream	\$14	chocolate panacotta cake cocoa crispy crunch	\$14		

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.