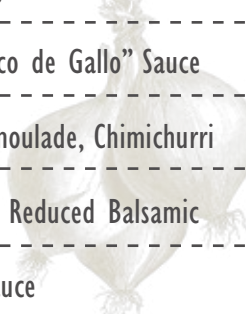


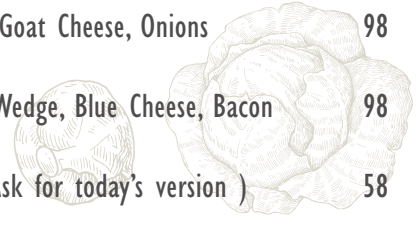
APPETIZERS

Crab Cocktail, Avocado Mousse, Roasted Salsa	118
-----	-----
Grilled Bone Marrow, Sourdough, Onion Pickle	98
-----	-----
Oysters (6pcs), Passion Fruit "Pico de Gallo" Sauce	198
-----	-----
Grilled Pork Sausage, Celery Remoulade, Chimichurri	88
-----	-----
Beef Tartar, Green Apple, Celery, Reduced Balsamic	138
-----	-----
Buffalo Chicken Wings, Yogurt Sauce	98



SALADS & SOUP

Grilled Caesar, Atlantic Prawn	128
House Salad, Caramelized Pecan Nuts	88
Tomato, Goat Cheese, Onions	98
Iceberg Wedge, Blue Cheese, Bacon	98
Soup (Ask for today's version)	58



BEEF

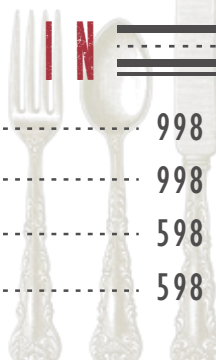
BONELESS

Ribeye	14oz	388
NY Strip	12oz	298
	14oz	348
Filet	8oz	318
	12oz	388
Skirt	10oz	298

BONE IN

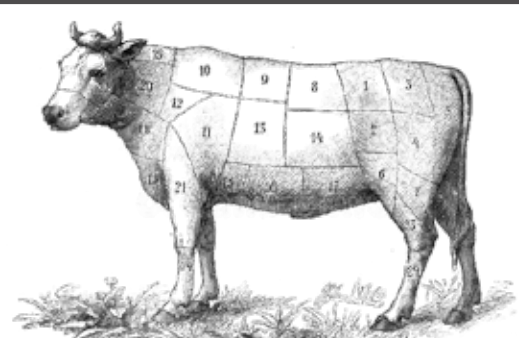
T-bone	28oz	998
Ribeye	28oz	998
Sirloin*	20oz	598
Short Ribs*	30oz	598

* Subject to Availability



OTHER MEATS

Lamb Rump	14oz	298
Whole Spring Chicken	14oz	248
Scottish Salmon	10oz	238
Slow cooked BBQ Pork Ribs	16oz	238



SAUCES (choice of 1 sauce per steak)

Herb Butter	Green Peppercorn
Blue Cheese	Salsa
Chipotle BBQ	Mushroom



SIDES

Brussels Sprouts, Chorizo, Maple Syrup	48	Spiced Thin Fries	48
Mac'N Cheese, Bacon, Onion	48	House Green Side Salad	48
Mash Potato, Black Truffle Sour Cream	48	Fired Roasted Corn, Salsa Verde	48

craftsteak

OPEN FIRE COOKING