

RAW BAR

OYSTER Mignonette Sauce	\$100	BAJA CALIFORNIA PRAWNS (3OZ) Coctel Sauce, Lime	\$670
MORNAY OYSTER Emmental Cheese, Spicy Panko	\$610	CARPACCIO (5 OZ) Black Angus Beef, Anchovies, Cured Yolk, Grana Padano, Mustard	\$480
LOBSTER REMOULADE Ciboulette, Apple, Palm Hearts, Pickles	\$520	CAVIAR (1 OZ) (FROM SELECT STURGEON PRODUCER) Whipped Cream, Cappers, Egg, Pickles, Ciboulette, Shallots, Potato Chips	\$5500*
YELLOWFIN TUNA Sesame, Avocado, Ginger, Soy, Chili Oil	\$330		
SMOKED SALMON (4 OZ) Mascarpone Cheese With Herbs, Cappers, Quail Egg, Brioche	\$615		

Not Include All In

APPETIZERS

ONION SOUP Commte Cheese, Crouton	\$290	HEIRLOOM SALAD Organic Tomatoes, Cucumber, Pine Nuts, White Wine Vainagrette	\$340
CAESAR SALAD Romanie Lettuce, Croutons, Emilgrana Cheese Dressing	\$300	SMOKED SALAD Mixed Greens, Orange, Charred Goat Cheese, Nuts, Smoked Honey Dressing	\$280
CRAB CAKE (4OZ) Spicy Gribiche, Lemon	\$350	LEBERWURST Bacon, Cornichones, Crutons	\$310
SMOKED PORK BELLY Scallops, Maple, Pickled Mustard	\$450		

SAUCE

\$100 EACH

ARGENTINEAN CHIMICHURRI Parsley, Garlic, Oregano, Paprika,Chili
BEARNAISE Tarragon, Cherry Vinegar
GREEN PEPPERCORN Cognac, Butter, Shalots
TAURO STEAK SAUCE Coriander, Caramelized Tomato, Cinnamon
HORSERADISH Chardonnay Vinegar
HOUSE MUSTARD Oldfashioned Mustard, Dijon, White Wine
HARISSA Red Bell Peppers, Dry Chillis, Spices

SIDES

\$300 EACH

ORGANIC VEGETABLES Extra Virgin Olive Oil
MAC AND CHEESE Swiss, Comte, Emilgrana
ASPARRAGUS Bernaise
BRUSSEL SPROUTS Housemade Bacon, Balsamic Glaze
POTATO MOUSSELINE Cream, Nutmeg, Butter
CREAMED SPINACH Garlic, Shalots, Thyme
STEAK HOUSE CORN Cream, Yellow & Crispy Corn, Cheddar Cheese

TOPPINGS

GORGONZOLA BUTTER	\$100
PRAWNS (2 OZ)	\$380
SAUTED MUSHROOMS	\$140
ONION RINGS	\$140
A CAVALO (FRIED EGG)	\$140

LINZ HERITAGE
ANGUS USDA

DRY AGED BONE IN KANSAS STEAK* (21 OZ) MIDWEST, USA	\$2900
TOMAHAWK* (42 OZ) MIDWEST, USA. Suggested for two people	\$5500
DRY AGED TAURO BURGER (7OZ) LINZ HERITAGE ANGUS USDA Angus Dry Aged Patty, English Cheedar, Housemade Bacon, Special Sauce, Pretzel Bun	\$710

PRIME MEAT

ASK TO SERVER

HOUSE AGED MEAT
SUPERIOR MEAT PROGRAM

BEEF FILET (8 OZ) NORTHWEST, USA.	\$960	BONE-IN SHORT RIB (14 OZ) MIDWEST, USA. TEXAS RUB, STOUT SAUCE	\$800
NY STRIPLOIN (10 OZ) NORTHWEST, USA.	\$900		
LAMB CHOP (8 OZ) NEW ZELAND.	\$920	RIB EYE STEAK (16 OZ) MIDWEST, USA.	\$1800
PORK CHOP (11 OZ) SOUTHWEST, USA. BLACK GARLIC JUS	\$860	VACIO (10 OZ) MIDWEST, USA.	\$810

MAIN COURSES

GARGANELLI Mushrooms Bolognaise	\$900
TROUT (8 OZ) ZITACUARO MICHOACAN, MEXICO Sweet Potatoes, Sweet And Sour Peppers, Provencal Coulis	\$720
FRIED CHICKEN (14 OZ) Coleslaw, Chicken Jus	\$690
COLIFLOR ROSTIZADO Black Garlic Demi, Pumpkin Seeds, Lemon	\$560