



## PROUD TO SERVE LINZ HERITAGE ANGUS

Like fine wine, Angus beef is a result of many components working together. It all starts with cattle raised in the most perfect conditions for quality – the upper plains of the Midwest.

All Linz Heritage Angus Beef is procured from this region and the attention to detail does not stop there. The soil, climate, terrain and even genetics, all work together to produce the best Angus beef in the world.

A third generation butcher shop with more than 50 years in the business, the Linz family knows meat. We are proud to feature Linz Heritage Angus for your enjoyment.

It makes the difference.





COLD		SALADS	
KEY WEST PINK SHRIMP COCKTAIL	19	BEETS AND CARROTS	15
Lemon, Cocktail Sauce		Roasted Beets, Pickled Shaved Carrots, Whipped Feta, Root Top Pesto, Rye Chip	
SMOKED HAMACHI CRUDO	22	BURRATA PANZANELLA	19
Citrus, Radish, Pea Tendrils, Yuzu, White Shoyu		Seasonal Panzanella, Ciabatta Croutons, Sundried Tomato Vinaigrette	
BEEF CARPACCIO	21	CAESAR SALAD	13
Black Pepper Crusted Tenderloin, Parmigiano-Reggiano, Horseradish Cream, Crispy Capers, Arugula, Lemon, Garlic Chips		Hearts of Romaine, Focaccia Herb Crouton, Parmigiano-Reggiano, Anchovies, Caesar Vinaigrette	
LOBSTER AND COMPRESSED WATERMELON	28	CH PRIME WEDGE SALAD	16
Thai Vinaigrette, Cucumber Ribbons, Avocado Mousse, Hearts Of Palm, Pickled Fresnos		Baby Iceberg Lettuce, Pickled Pearl Onions, Cherry Tomatoes, Thick Cut Smoked Bacon, Point Reyes Blue Cheese, Buttermilk Dressing	
HOT			
FRENCH ONION SOUP	14	PLUGRA BUTTER POACHED KING CRAB	30
Bone Marrow, Vidalia Onion, Crouton, Gruyere		Hollandaise Emulsion, Asparagus Tips, Smoked Trout Roe	
PIEROGIS AND KIELBASA	16	SEARED SCALLOPS	21
Caramelized Onions, House Smoked Kielbasa, Beer Cheese Sauce, Pickled Mustard Seeds		Sweet Corn Puree, Street Corn, Crispy Coppa	
SIDES			
WHIPPED YUKON GOLD POTATO	10	ROASTED BRUSSELS	10
		Bacon, Apples, Shallot Vinaigrette	
SWEET CORN AU GRATIN	10	SAUTÉED MUSHROOMS	10
		White Soy, Garlic, Herbs	
BOURSIN CREAMED SPINACH	10	PARMESAN TRUFFLE FRIES	15
		Béarnaise Aioli	
MAC & CHEESE	10	LOADED BAKED POTATO OR BAKED SWEET POTATO	10
Taleggio, Parmigiano-Reggiano		Maple Butter, Candied Pecans	
ADD LOBSTER	15		
ADD SHAVED TRUFFLES	15		

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## USDA PRIME CUTS

<b>FILET MIGNON</b> Linz Heritage Black Angus	6oz 40 / 10oz 62	<b>14oz 1855 BONE-IN COWGIRL RIBEYE</b> 1855 Premium Black Angus Beef	68
<b>DRY AGED NY STRIP</b> Linz Certified Angus Beef	12oz 65 / 16oz 86	<b>12oz PRIME DELMONICO</b> Prime Angus Beef	62
<b>8oz SPINALIS RIBEYE CAP</b> Black Angus Beef	60	<b>10oz 1855 HANGER</b> 1855 Premium Black Angus Beef	42

### SAUCE & BUTTER

CHIMICHURRI • BÉARNAISE  
FRESHLY GRATED HORSE RADISH CREAM  
AU POIVRE • TRUFFLE BUTTER  
RED WINE DEMI-GLACE • BORDELAISE

### ON TOP

SEARED FOIE GRAS	18
SHAVED TRUFFLES	MKT
KING CRAB OSCAR	24
GRILLED KEY WEST PINK SHRIMP	8
POINT REYES BLUE CHEESE	8
SAUTÉED MUSHROOMS & CARAMELIZED ONIONS	8

## OCEAN CUTS

<b>ORC YELLOWTAIL CLASSIC</b> Whipped Yukon Gold Potatoes, Seasonal Vegetables, Sherry Caper Butter Sauce	30
<b>MISO MARINATED BLACK COD</b> Swiss Chard Agnolotti, Roasted Miso Butter, Local Honey, Toasted Macadamia Nuts, Shaved Radish	36
<b>CRISPY SKIN-ON ORA KING SALMON</b> Purple Cauliflower Puree, Haricot Verts, Caper Raisin Relish	32
<b>LOBSTER POT PIE</b> Sherry Cream Sauce, Caramelized Fennel, Carrots, Onions, Celery, Peas, Tarragon, Petite Salad, Lemon Vinaigrette	38

## OTHER CUTS

<b>LAVENDER SMOKED HALF HEN</b> Parsnip Puree, Honeyed Carrots, Turnips, Crispy Brussel Petals, Lavender Honey Gastrique	28
<b>JURGELEWICZ DUCK BREAST</b> Confit Leg Spring Roll, Chinese Mustard, Pickled Red Cabbage Puree, Ginger Carrots, Romanesco, Fermented Black Bean Chimichurri	42
<b>BEEF WELLINGTON (INDIVIDUAL)</b> Filet, Prosciutto, Mushroom Duxelle, Herbed Crepe, Puff Pastry, Whipped Yukon Gold Potatoes, Buttered Carrots, Charred Pearls, Cabernet Demi-Glace	58
<b>MOROCCAN BRAISED LAMB SHANK</b> Yogurt Marinated Lamb, Pomegranate & Herb Pearl Couscous, Spiced Yogurt	52

## VEGETARIAN ENTRÉES

<b>MUSHROOM BARLEY RISOTTO</b> Wild Mushrooms, English Peas, Pearl Onions, Pesto, Parmigiano-Reggiano	28	<b>ROASTED CAULIFLOWER CACIO E PEPE</b> Ricotta Gnocchi, Parmigiano-Reggiano, Béchal, Tellicherry Peppercorns, Herbs	28
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