

**NATIONAL
STEAK HOUSE
MONTH.**



STEAKSMANSHIP

THE CAPTAIN'S LIST

June is National Steak House Month and we're celebrating with our "Captain's List" of rare and desirable cuts.

THE KC \$59

20 OZ. LINZ HERITAGE ANGUS
BONE IN STRIP *(Dry Aged 30 Days)*

THE TOMAHAWK \$89

36 OZ. SLAGEL FARM'S LONG BONE
(Dry Aged 45 Days)

Taste the difference of beef raised on Illinois grass. Grain finished & hung for 45 days, this steak has deep but bright flavors & an added meaty punch from the bone.

AMERICAN WAGYU \$75

16 OZ. SNAKE RIVER FARMS
AMERICAN WAGYU RIB EYE
(Dry Aged 30 Days)

Japanese Wagyu bred with American Angus provides deep flavor with superior marbling.

THE COWGIRL \$49

16 OZ. USDA PRIME
(Wet Aged 40 Days)

The eye of the rib eye with a petite bone.

KOBE.

THE A5 EXPERIENCE \$MP

4 OZ. OF TRUE KOBE BEEF
Imported from Japan

The most unique of culinary experiences. Melt in your mouth marbling.

ELITE BEEF TASTING \$MP

- A5 KOBE
- SLICED RIB EYE CAP
The holy grail of Steakdom!
Spinalis Dorsi.
- AMERICAN WAGYU RIB EYE
- BONE IN FILET