








## RAW BAR

<b>OYSTER (2 OZ)</b>  	<b>\$110</b>	<b>BAJA CALIFORNIA PRAWNS (4.5 OZ)</b> 	<b>\$700</b>
Champagne Mignonette Sauce		Cocktail Sauce, Lime	
<b>SUSTAINABLE CATCH TIRADITO (3.5 OZ)</b>   	<b>\$330</b>	<b>CAVIAR 1 OZ</b> 	<b>\$5500*</b>
Lemon Grass Buttermilk, Watermelon Relish, Compressed Cucumber, Avocado		(FROM OUR CAREFUL SELECTION) Whipped Cream, Cappers, Egg, Pickles, Ciboulette, Shallots, Potato Chips	




\*Not Include All In\*

## APPETIZERS

<b>ONION SOUP (10 OZ)</b>	<b>\$290</b>	<b>CARPACCIO (5 OZ)</b>	<b>\$480</b>
Commte Cheese (0.5 Oz), Crouton		Black Angus Beef, Pecorino, Olive Aioli, Horseradish, Pickled Mustard Seeds	
<b>WEDGE SALAD</b> 	<b>\$320</b>	<b>CRISPY PORK BELLY (5 OZ)</b>	<b>\$450</b>
Romaine, Blue Cheese Dressing, Soft Quail Egg (0.5 Oz), House Made Bacon, Cherry Tomatoes		Scallops, Maple, Pickled Mustard	
<b>HEIRLOOM SALAD</b>    	<b>\$340</b>	<b>CRAB CAKE (4OZ)</b>	<b>\$350</b>
Tomatoes, Cucumber, Pine Nuts, White Wine Emulsion		Mustard Terragon Aioli, Lemon, Pickled Shallots	













## SAUCE

\$100 EACH (1 OZ)

<b>ARGENTINEAN CHIMICHURRI</b>   
Parsley, Garlic, Oregano, Paprika, Chili
<b>BERNAISE</b> 
Terragon, Cherry Vinegar
<b>GREEN PEPPERCORN</b>
Cognac, Butter, Shalots
<b>TAURO STEAK SAUCE</b>
Coriander, Caramelized Tomato, Cinnamon
<b>HORSERADISH</b>   
Chardonnay Vinegar
<b>HARISSA</b>   
Red Bell Peppers, Dry Chillis, Spices

## SIDES

\$300 EACH

<b>ORGANIC VEGETABLES</b>   
Extra Virgin Olive Oil
<b>MAC AND CHEESE</b> 
Swiss, Emilgrana, Cream
<b>ASPARAGUS</b>  
Bearnaise
<b>POTATO MOUSSELINE</b>  
Nutmeg, Butter, Chives
<b>CREAMY SPINACH</b>  
Garlic, Shalots, Thyme
<b>HOUSE CUT FRIES</b>  
Macerated In Vinegar, Garlic, Thyme



Vegan



Vegetarian



Gluten Free












Nuts







Dairy Free

## TOPPINGS

GORGONZOLA BUTTER  	\$100
HALF LOBSTER TAIL* (4 OZ) 	\$580
SAUTEE MUSHROOMS   	\$140
ONION RINGS 	\$140
FARM EGG (4 OZ)   	\$140





\*(NOT INCLUDE ALL IN)

## LINZ HERITAGE ANGUS USDA

DRY AGED BONE-IN KANSAS STEAK* (21 OZ)  Midwest, USA	\$2900
VACIO (10 OZ)  Midwest, USA	\$810
NY STRIPLOIN (10 OZ)  Midwest, USA	\$900
TOMAHAWK* (42 OZ)  Midwest, USA Suggested for two people	\$5500







\*(NOT INCLUDE ALL IN)

## PRIME MEAT

BEEF FILET (8 OZ)  Northwest, USA	\$960	SMOKED PORK CHOP (12 OZ)  Southwest, USA Confit Shallots	\$860
RIB EYE STEAK (15 OZ)  Midwest, USA	\$1800	Beef Rib (14 Oz) Midwest, US Texas Rub	\$800
LAMB CHOP (8 OZ)  Colorado, USA	\$920		

**IN HOUSE DRY-AGED PROGRAM**  
Ask to Server  
From distinguish cattle ranches

## MAIN COURSES

TAURO AGED BURGER (7 OZ) Angus Dry Aged Patty, English Cheddar, Housemade Bacon, Special Sauce, Pretzel Bun	\$710
CALABRESE RIGATONI   Eggplant, Sundried Tomato, Basil, Pepperoncini Add On Burrata Cheese (4 OZ) \$180	\$690
BLACK COD (7 OZ) Saffron Sauce, Roasted Kale, Sustainable Pacific Shrimp	\$720
FRIED ROCK CORNISH (14 OZ) Napa Celery Slaw, Brown Butter Chicken Jus	\$690
ROASTED CAULIFLOWER (7 OZ)      Vegan Demiglaze, Toasted Pumpkin Seed, Black Garlic Gremolata	\$560



Vegan



Vegetarian



Gluten Free



Nuts



Dairy Free