

# here's all the meat that's fit to eat



## beef

### steaks (hand selected certified aurora angus beef)

filet mignon 8 ounce center cut	39
wet aged new york strip 14 ounces	42
dry aged new york bone-in strip 15 ounce	44

\*all the above served with herb roasted red bliss potatoes, baby carrots, asparagus and red wine sauce

### silver platter

8 ounce center cut filet mignon and a whole lobster, broiled or steamed	56
lobster tails	10 extra

**dry aged** - the primal cut is held a minimum of 28 days at 34 degrees and 75-80 % humidity which will intensify the flavor and tenderness of the meat.

## lamb

### summit creek natural lamb

grilled american lamb loin chops with herb roasted red bliss potatoes, baby french beans and a natural reduction	38
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## pork

### leidy's farm, pennsylvania

broiled center cut bone-in pork loin over sautéed fingerling potatoes and nectarines with balsamic vin cotto	34
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we suggest a cooking temperature of **medium rare** to **medium** to have the fullest enjoyment.

## chicken

### french-canadian all natural giannone chicken

fennel pollen dusted giannone chicken over roasted red bliss potatoes with sautéed baby carrots and salsa verde	28
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