

Number 13

PRIME STEAK AND SEAFOOD



FATHER'S DAY WEEKEND

LUXURIOUS BUTCHER'S & SEAFOOD LIST À LA CARTE

AVAILABLE FRIDAY, JUNE 14TH – SUNDAY, JUNE 16TH

10OZ WESTHOLME WAGYU PICANHA STEAK \$71

BRISBANE TO DARWIN, NORTHERN AUSTRALIA. MBS 8/9 COULOTTE STEAK. CHEF'S FAVORITE CUT, KNOWN FOR ITS RICH FLAVOR AND TENDERNESS. PERFECT FOR SPECIAL OCCASIONS. AKA "THE BRAZILIAN STEAK"

6OZ MIYAZAKI A5 SPINALIS DORSI (RIBEYE CAP) \$139

MIYAZAKI PREFECTURE, JAPAN. GRADE A5. THIS STEAK HAS WON SUCCESSIVE 1ST PLACE AWARDS IN JAPAN. EXPERIENCE THE KING OF STEAKS, BURSTING WITH FLAVOR AND TENDERNESS.

32OZ WESTHOLME WAGYU TOMAHAWK \$187

BRISBANE TO DARWIN, NORTHERN AUSTRALIA. MBS 8/9 LONG BONE WAGYU RIBEYE RESERVE. BURSTS WITH UMAMI ESSENCE AND IS BACKED BY THE FLAVORS OF THE OPEN AUSTRALIAN RANGELAND. AN INCREDIBLY UNIQUE PIECE.

14OZ MIYAZAKI A5 NY STRIP \$255

MIYAZAKI PREFECTURE, JAPAN. FULL BLACK BULL KUROGE WASHU. THE HIGHEST QUALITY BEEF IN THE WORLD, OFFERING UNPARALLELED TASTE AND MARBLING.

16OZ DRY AGED RIBEYE \$77

DEMKOTA RANCH, SOUTH DAKOTA, PRIME USDA, AGED 45+ DAYS, BLACK ANGUS. PROCESSED BY ALLEN BROTHERS.

16OZ YUKIMURO SNOW AGED A5 RIBEYE \$375

UONUMA, NIIGATA PREFECTURE, 100% JAPANESE, GRADE A5. AGED IN YUKIMURO (A NATURAL REFRIGERATOR COOLED WITH SNOW, THEN WITH RICE HUSKS). PRODUCES THE HIGHEST QUALITY JAPANESE WAGYU BEEF. 200 YEARS OF HISTORY. **EXCLUSIVE!**

16OZ WESTHOLME WAGYU RIBEYE \$148

BRISBANE TO DARWIN, NORTHERN AUSTRALIA. MBS 8/9 BONELESS WAGYU RIBEYE F1 CROSS RESERVE. RICH AND MELLOW FLAVOR. A MUST TRY.

6OZ/3OZ YUKIMURO SNOW AGED A5 FILET MIGNON \$220/\$139

UONUMA, NIIGATA PREFECTURE, 100% JAPANESE. AGED IN YUKIMURO. ONE OF THE FINEST AND RAREST STEAKS IN THE WORLD. DELICATE FLAVOR WITH THE RICHEST AND MOST TENDER FILET THAT EXIST. A TRUE CULINARY EXPERIENCE. OVER 200 YEARS OF HISTORY. **EXCLUSIVE!**

12OZ SKIRT PLUMA IBERICO PORK \$65

FROM IBERIAN PENINSULA, RAISED IN SPAIN. ONE OF SPAIN'S MOST CHERISHED CUTS. WONDERFULLY MARBLED WITH A JUICY, SUCCULENT TEXTURE AND PHENOMENAL FLAVOR. A DELICACY YOU CANNOT MISS.

CHILEAN SEABASS \$54

WILD CAUGHT, CHILEAN COAST. 8OZ FILET. RICH AND BUTTERY FLAVOR WITH A FLAKY TEXTURE. ACCOMPANIED BY ARRABIATA AND BEURRE BLANC SAUCE.

ORA KING SALMON \$46

TE WAIKOROPUPŪ SPRINGS, NEW ZEALAND. 8OZ FILET. HIGHEST QUALITY SALMON, HAND SELECTED BY A MASTER GRADER ORA KING. THIS IS TO SALMON WHAT WAGYU IS TO BEEF. SERVED WITH FINES HERBES BEURRE BLANC, AND CHARRED CITRUS.

COLOSSAL LOBSTER TAIL \$78

SOUTH ATLANTIC, BRAZIL. WILD-CAUGHT 20OZ LOBSTER TAIL. SWEETER AND SOFT FLAVOR, WITH A DELICATE TEXTURE. CHARBROILED WITH CHEF'S SPICES. SERVED WITH BEURRE BLANC AND DRAWN BUTTER.

PETROSSIAN CAVIAR

ROYAL OSSETRA CAVIAR – 30GR \$315

SAVORY BRINE AND SUBTLE NOTES OF DRIED FRUIT AND TOASTED GRAINS. AUBURN & AMBER COLOR. THE RICH EXPRESSION OF OSSETRA.

ROYAL DAURENKI CAVIAR – 30GR \$208

PERFECT FOR THE SUPERTASTERS. CREAMY, BUTTERY, AND BURSTING FLAVOR. BETWEEN SOFT AND FIRM TEXTURE. DARK TO LIGHT GREEN COLOR. KNOWN AS THE "CAVIAR LOVER'S CAVIAR."

ROYAL BAIKA CAVIAR – 30GR \$208

MADE FOR THE BRINE-LOVERS. DELICATE TEXTURE AND SATISFYING BURST. IF YOU ADORE OYSTERS, BE PREPARED TO FALL IN LOVE WITH BAIKA'S FIRM GRAINS. JET BLACK AND SLATE COLOR.



FATHER'S DAY SPECIAL MENU 2024