

RAW BAR

OYSTER Mignonette Sauce	\$100	BAJA CALIFORNIA PRAWNS (3OZ) Cocktail Sauce, Lime	\$670
MORNAY OYSTER Emmental Cheese, Spicy Panko	\$610	CARPACCIO (5 OZ) Black Angus Beef, Anchovies, Cured Yolk, Grana Padano, Mustard	\$480
LOBSTER REMOULADE Ciboulette, Apple, Palm Hearts, Pickles	\$520	CAVIAR (1 OZ) (FROM SELECT STURGEON PRODUCER) Whipped Cream, Cappers, Egg, Pickles, Ciboulette, Shallots, Potato Chips	\$5500*
YELLOWFIN TUNA Sesame, Avocado, Ginger, Soy, Chili Oil	\$330		
SMOKED SALMON (4 OZ) Mascarpone Cheese With Herbs, Cappers, Quail Egg, Brioche	\$615		

Not Include All In

APPETIZERS

ONION SOUP Comme Cheese, Croutons	\$290	HEIRLOOM SALAD Organic Tomatoes, Cucumber, Pine Nuts, White Wine Vinaigrette	\$340
CAESAR SALAD Romaine Lettuce, Croutons, Emilgrana Cheese Dressing	\$300	SMOKED SALAD Mixed Greens, Orange, Charred Goat Cheese, Nuts, Smoked Honey Dressing	\$280
CRAB CAKE (4OZ) Spicy Gribiche, Lemon	\$350	LEBERWURST Bacon, Cornichons, Croutons	\$310
SMOKED PORK BELLY Scallops, Maple, Pickled Mustard	\$450		

SAUCE

\$100 EACH

ARGENTINEAN CHIMICHURRI Parsley, Garlic, Oregano, Paprika, Chili
BERNAISE Tarragon, Cherry Vinegar
GREEN PEPPERCORN Cognac, Butter, Shallots
TAURO STEAK SAUCE Coriander, Caramelized Tomato, Cinnamon
HORSERADISH Chardonnay Vinegar
HOUSE MUSTARD Old-Fashioned Mustard Shallots, Dijon, White Wine
HARISSA Red Bell Peppers, Dry Chillis, Spices

SIDES

\$300 EACH

ORGANIC VEGETABLES Extra Virgin Olive Oil
MAC AND CHEESE Swiss, Comte, Emilgrana
ASPARRAGUS Bernaise
BRUSSELS SPROUTS Housemade Bacon, Balsamic Glaze
POTATO MOUSSELINE Cream, Nutmeg, Butter
CREAMED SPINACH Garlic, Old-Fashioned Mustard Shallots, Thyme
STEAK HOUSE CORN Cream, Yellow & Crispy Corn, Cheddar Cheese

TOPPINGS

GORGONZOLA BUTTER	\$100
PRAWNS (2 OZ)	\$380
SAUTED MUSHROOMS	\$140
ONION RINGS	\$140
A CAVALO (FRIED EGG)	\$140

**LINZ HERITAGE
ANGUS USDA**

DRY AGED BONE IN KANSAS STEAK* (21 OZ)	\$2900
MIDWEST, USA	
TOMAHAWK* (42 OZ)	\$5500
MIDWEST, USA. Suggested for two people	
DRY AGED TAURO BURGER (7OZ)	\$710
LINZ HERITAGE ANGUS USDA Angus Dry Aged Patty, English Cheedar, Housemade Bacon, Special Sauce, Pretzel Bun	

PRIME MEAT**ASK TO SERVER****HOUSE AGED MEAT
SUPERIOR MEAT PROGRAM**

BEEF FILET (8 OZ)	\$960	BONE-IN SHORT RIB (14 OZ)	\$800
NORTHWEST, USA.		MIDWEST, USA. TEXAS RUB, STOUT SAUCE	
NY STRIPLOIN (10 OZ)	\$900	RIB EYE STEAK (16 OZ)	\$1800
NORTHWEST, USA.		MIDWEST, USA.	
LAMB CHOP (8 OZ)	\$920	VACIO (10 OZ)	\$810
NEW ZELAND.		MIDWEST, USA.	
PORK CHOP (11 OZ)	\$860		
SOUTHWEST, USA. BLACK GARLIC JUS			

MAIN COURSES

GARGANELLI	\$900
Mushrooms Bolognaise	
TROUT (8 OZ)	\$720
ZITACUARO MICHOACAN, MEXICO Sweet Potatoes, Sweet And Sour Peppers, Provencal Coulis	
FRIED CHICKEN (14 OZ)	\$690
Coleslaw, Chicken Jus	
COLIFLOR ROSTIZADO	\$560
Black Garlic Demi, Pumpkin Seeds, Lemon	