

STEAKS

Around the World

MENU

FRANCE

BEEF BORDELAISE

8 oz Filet Tenderloin, Pommes Darphin,
Caramelized Shallots, Roasted Wild Mushrooms,
Bordelaise Sauce \$68

Sommelier Recommends:

Les Cadrans de Lassegue Saint-Emilion
Grand Cru,
Bordeaux Blend, Bordeaux \$20 Glass | \$75 Bottle

ARGENTINA

CHIMICHURRI STEAK & SHRIMP

4 oz Filet Mignon, Sautéed Shrimp,
Roasted Corn & Poblano Rice,
Chimichurri Sauce \$49

Sommelier Recommends:

Colomé Auténtico Malbec,
Calchaquí Valleys \$18 Glass | \$70 Bottle

ITALY

BISTECCA ALLA FIORENTINA

24 oz Porterhouse, Fresh Rosemary, Olive Oil,
Kosher Salt & Cracked Black Pepper \$99

Sommelier Recommends:

Banfi, Chianti Classico Riserva,
Tuscany \$20 Glass | \$75 Bottle

AMERICA

CHATEAUBRIAND CARVED TABLESIDE (SERVES TWO)

Fire-Roasted Bourbon Corn Brûlée,
Peppercorn Sauce \$129

Sommelier Recommends:

Robert Mondavi
Cabernet Sauvignon,
Napa Valley \$20 Glass | \$80 Bottle