

WAGYU & WINE

SMALL BITES

MIAZAKI JAPANESE A5 TENDERLOIN TARTARE

*Quail egg, black garlic aioli,
micro arugula, parmesan crisps*

44



Boen Pinot Noir

AUSTRALIAN WAGYU BEEF SKEWERS (3)

*Shoestring truffled potatoes,
chimichurri*

36



Altos Terrazas Malbec

PREMIUM WAGYU INDULGENCE

SNOW-AGED A5 WAGYU STRIPLOIN

*Delicately aged in Japanese
snow cellars*

145



Chateau La Tuilerie Du Puy

JAPANESE MIAZAKI A5 TENDERLOIN (6OZ.)

*From the renowned Miyazaki
Prefecture*

150



Ramey Cabernet

LUXURY WINE FLIGHTS

RED FLIGHT

*Caymus Cabernet, 8 Years in
the Desert Zinfandel, Abstract
Grenache Red Blend*

65

WHITE FLIGHT

*Mannequin Chardonnay, Pyrene
Sauvignon Blanc, Masianco Pinot
Grigio*

45



Suggested Wine Pairing

LEGENDARY STEAKS ★ SERVICE AND STYLE

THE PRIME RIB

SINCE 1965

Savor the art of
WAGYU & WINE