

CHILLED SHELLFISH

CHILLED SHELLFISH BOUQUET

1/2 Maine Lobster Tail (1/4 lb.), Jumbo Shrimp (3), Oysters* (6), Jumbo Lump Crab (2 oz.) • (\$75 per person)

RAW OYSTERS

James River* - VA 3.75
Blue Point* - LI 3.95
Beausoleil* - CA 4.95
Sunburst Pearls* - WA 4.95

SHELLFISH COCKTAILS

Jumbo Shrimp Cocktail (4 pcs.) 29.95
Maine Lobster Tail Cocktail (1/2 lb.) 39.95
Jumbo Lump Crab Cocktail (1/4 lb.) 35.95

APPETIZERS

Ahi Tuna Tartare* (Sashimi Grade) 24.95
Yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion tuile

Jumbo Lump Crab Cake (1/4 lb.) 29.95
Mango & lemon-herb beurre blanc, arugula

Cognac Shrimp 25.95
Cognac flambé, shallot-garlic crème, parsley, cracked black pepper, baguette.

Filet Mignon "Korean Style" (Linz Heritage®, Meats by Linz®) 29.95
Crispy rice cake, Korean sweet-spicy BBQ sauce.

Spicy Tuna Crispy Rice* (Sashimi Grade) 26.95
Lime zest, wasabi roe, serrano, spicy aioli, ginger-soy

American Kobe Beef Meatballs (Meats by Linz® - Chicago) 22.95
Veal demi-glace, pomme purée, garlic-chili oil

Crispy Maine Lobster Tail (1/2 lb.) 39.95
Lemon-herb beurre blanc • (Available whole or cut into morsels)

Roasted Bone Marrow Canoes 29.95
Smoked salt, crispy garlic, parsley-shallot salad, lemon vinaigrette

Oysters Rockefeller 27.95
Spinach, applewood-smoked bacon, Pernod, parmesan, white cheddar

American Kobe Carpaccio* (Meats by Linz® - Chicago) 22.95
Parmigiano Reggiano, crispy capers, arugula, horseradish crema

Mussels Marinière (Prince Edward Island) 25.95
White wine, garlic, shallots, cream, thyme

SOUP & SALADS

Maine Lobster Bisque 15.95
ADD LOBSTER + \$12

Classic Caesar Salad* 14.95
Romaine, parmesan, rustic croutons, white anchovy vinaigrette

Baby Iceberg Wedge 15.95
Candied smoked bacon, roasted tomato, croutons, Bleu cheese dressing

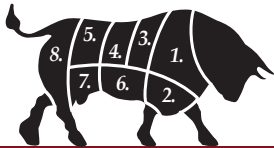
Chop Chop Salad 16.95
Hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, smoked bacon, creamy herb vinaigrette

FROM RANCH TO RAIL
TO THE NEW CLASSIC STEAKHOUSE

Our Black Angus begins at Blue Branch Ranch® with Linz Heritage Angus®, a genetics program built to make consistency the standard, not the exception – every bloodline verified, every steak traceable to its origin. Each cut is aged by Meats by Linz®, fourth-generation Chicago butchers and our butcher for fifteen years, on a handshake. Then it meets our fire at 1,800°F.

Blue Branch Ranch® Linz Heritage Angus® 5000+ Acres ➡ Meats by Linz® Fourth-Generation Chicago Butcher ➡ Little Alley Steak® Our Fire · 1,800°F. Your Table

100% GENETICALLY VERIFIED BLACK ANGUS BEEF



BUTCHER CUTS
Meats by Linz®



WET-AGED STEAKS

Generous Marbling - 100% Genetically Verified Black Angus Beef.

Center Cut Filet* - aged 28 days 8 oz. / 12 oz. 59.95 / 79.95
New York Strip* - aged 38 days 12 oz. 59.95
Ribeye* - aged 35 days 16 oz. 69.95
Bone-in Ribeye* - Cowboy Cut - aged 28 days 18 oz. 79.95

DRY-AGED STEAKS

Generous Marbling - 100% Genetically Verified Black Angus Beef.

Bone-in New York Strip* - aged 45 days 16 oz. 82.95
Bone-in Ribeye* - Lollipop Cut - aged 38 days 18 oz. 99.95
Bone-in Ribeye* - Tomahawk - aged 60 days 30 oz. 162.95

USDA PRIME CUTS

Abundant Marbling - USDA Prime - 100% Genetically Verified Black Angus Beef.

New York Strip* - aged 35 days 12 oz. 74.95
Ribeye* - aged 35 days 16 oz. 84.95

PROGRESSION OF WAGYU BEEF

A5 Japanese Miyazaki Wagyu - Extraordinary Snowflake Marbling
▪ New York Strip* - offered in: 4 oz. - 6 oz. - 8 oz. 39 per oz.

F1 Australian Wagyu - Icon XB - Graded MB 9 - Exceptional Marbling
▪ New York Strip* - offered in: 5 oz. / 57.95 - 10 oz. / 115.95

ENTICING STEAK ENHANCEMENTS

Roasted Bone Marrow Canoes - Smoked salt, parsley-shallot salad 29.95
Wild Shrimp - Lemon-herb beurre blanc, chives 23.95
Maine Lobster Tail - (1/2 lb.) - flash-fried or broiled, drawn butter 39.95
Jumbo Lump Crab Oscar - (1/4 lb.) - Asparagus, yuzu béarnaise 39.95
Jumbo Lump Crab Cake - (1/4 lb.) - Lemon-herb beurre blanc 29.95

SAUCES

Green Peppercorn 5.95
Yuzu Béarnaise 5.95
Horseradish Cream 5.95
Mushrooms, Shallots & Brandy 5.95

BUTTERS

Bone Marrow Butter 9.95
Foie Gras Butter 9.95
Black Truffle Butter 8.95
Point Reyes Blue Cheese Butter 6.95

BRUNCH SPECIALTIES

American Breakfast 21.95
3 scrambled eggs, applewood-smoked bacon, breakfast potatoes

Filet Mignon* & Eggs (6 oz., 3 Medallions, Meats by Linz®) 38.95
Two sunny-side-up eggs, breakfast potatoes, garlic-thyme butter

Chicken & Waffles 29.95
Fried Bell & Evans chicken, crispy waffle, salted caramel gelato

Crème Brûlée Brioche French Toast 20.95
Caramelized apples, candied pecans, spiced cream

Avocado & Smoked Salmon Toast 24.95
Multigrain toast, arugula, breakfast potatoes

Filet Mignon* & Eggs Benedict (4 oz., 2 Medallions, Meats by Linz®) 36.95
Two sous-vide eggs, English muffins, crispy breakfast potatoes, yuzu béarnaise

Pancake Stack 24.95
Applewood smoked bacon, breakfast potatoes

Avocado & Eggs Benedict 24.95
Two sous-vide eggs, English muffins, breakfast potatoes, yuzu béarnaise

Goat Cheese Omelet 20.95
Spinach, sweet peppers, shiitake mushrooms, shallots, breakfast potatoes

SPECIALTIES

Steak & Frites* (8 oz., USDA Prime, Meats by Linz®) 39.95
USDA Prime New York Strip, Mesclun salad, Belgian fries

Chicken-Fried Chicken (Bell & Evans®) 36.95
French green beans, potato purée, country gravy

Wild Shrimp & Grits 39.95
New Orleans BBQ, poblanos, Vermont cheddar

Faroe Islands Salmon Meunière* 39.95
French green beans, potato puree, capers, brown butter

Fire-Grilled Branzino 45.95
Garlic spinach, fingerling potatoes, lemon-herb beurre blanc

SIDE DISHES

\$15 each.

Crispy Brussels Sprouts 15.95
Yuzu béarnaise

Triple Cream Mac & Cheese 15.95
Mascarpone, white truffle oil

Fire-Grilled Asparagus 15.95
Gruyère cheese, EVOO

Potatoes au Gratin 15.95
Goat cheese, roasted shallots

Charred & Roasted Broccoli 15.95
Lemon vinaigrette, bread crumbs

Potato Purée - Plugrá butter 15.95

Truffled Fries 15.95
Parmesan, white truffle oil, farm herbs

Sweet Potato Casserole 15.95
Pecans, housemade marshmallow

Mushroom Risotto 15.95
Mascarpone cheese, white truffle oil

Creamed Corn 15.95
Shallots, Parmigiano Reggiano

Twice-Baked Potato 15.95
Bacon, cheddar, chives, crème fraîche

Belgian Fries - Chili aioli 15.95