

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		SHELLFISH COCKTAILS	
James River* - VA	3.75	Jumbo Shrimp Cocktail (4 pcs.)	29.95
Blue Point* - LI	3.95	Maine Lobster Tail Cocktail (1/2 lb.)	39.95
Beausoleil* - CA	4.95	Jumbo Lump Crab Cocktail (1/4 lb.)	35.95
Sunburst Pearls* - WA	4.95		

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

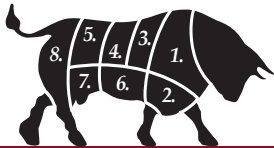
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Meats by Linz®
Fourth-Generation
Chicago Butcher

➡

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

MARKET FRESH SEA FARE

➔ HOT SHELLFISH ➔

BOUILLABAISSE PLATTER

{ Maine Lobster Tail (1/2 lb.), Jumbo Lump Crab (2 oz.), Wild Shrimp (6), Oysters (6), Littleneck Clams (1/2 lb.), PEI Mussels (1/2 lb.) - (\$125) }

➔ TODAY'S CATCH ➔

MEUNIÈRE – French green beans, potato puree, capers, brown butter

FIRE-GRILLED – Garlic spinach, fingerling potatoes, lemon-herb beurre blanc

PAN-CRISPED – Bok choy, shiitakes, crispy rice cake, miso-sake broth

Faroe Islands Salmon*	39.95	{ CRAB & LOBSTER }	
Wild Shrimp	39.95		
Branzino	45.95	Served with Belgian Fries	
Ahi Tuna* (Sashimi Grade)	49.95	Two Maine Lobster Tails (1/2 lb. each.), Drawn butter	94.95
Fish du Jour	mkt	Two Jumbo Lump Crab Cakes (1/4 lb. each), Lemon-herb beurre blanc	75.95



SPECIALTIES



The Butcher's Chicken (Bell & Evans®)	39.95
French green beans, potato puree, toasted almonds, white chicken gravy	
Colorado Lamb Porterhouse Chops* (3 chops • 18oz.)	69.95
Garlic-thyme butter - (Served à la carte.)	
Broiled Pork Chop* (Beeler's Farms®, Iowa)	45.95
Field peas, roasted tomatoes, cipollinis, bacon, grain-mustard pan sauce	
Sichuan-Spiced Tofu Steak	29.95
Cauliflower puree, crispy brussels sprouts, hoisin glaze	

SIDE DISHES

\$15 each.

Crispy Brussels Sprouts	Truffled Fries
Yuzu béarnaise	Parmesan, white truffle oil, farm herbs
Triple Cream Mac & Cheese	Sweet Potato Casserole
Mascarpone, white truffle oil	Pecans, housemade marshmallow
Creamed Corn	Loaded Potato
Shallots, Parmigiano Reggiano	Cheddar cheese, sour cream, bacon
Fire-Grilled Asparagus	Potato Purée - Plugrá butter
Gruyère cheese, EVOO	Potatoes au Gratin
Charred & Roasted Broccoli	Goat cheese, roasted shallots
Lemon vinaigrette, bread crumbs	Twice-Baked Potato
Creamed Spinach Brûlée	Bacon, cheddar, chives, crème fraîche
Gruyere cheese	Mushroom Risotto
French Green Beans	Mascarpone cheese, white truffle oil
Toasted almonds, brown butter	Belgian Fries - chili aioli
Mushroom Confit	Jumbo Fried Onion Rings
Roasted shallots, farm herbs	Tomato-horseradish sauce
Fingerling Potatoes	Garlic Spinach
Duck fat roasted, paprika, thyme	Extra virgin olive oil