

LITTLE ALLEY STEAK - BUCKHEAD

CHILLED SHELLFISH

RAW OYSTERS

James River* - VA	3.75
Blue Point* - LI	3.95
Beausoleil* - Miramichi Bay	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 • (Available crispy or pan seared)	
Cognac Shrimp	25.95
Cognac flambé, shallot-garlic crème, parsley, cracked black pepper, baguette.	
Filet Mignon "Korean Style" (Linz Heritage®, Meats by Linz® - Chicago)	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

Additions To Your Salad: Filet Mignon Skewer* (6 oz., 3 Medallions) - \$19
Grilled Chicken - \$15 | Wild Shrimp - \$17 | Grilled Salmon* - \$16

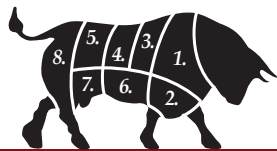
Maine Lobster Bisque	15.95
ADD LOBSTER + \$12	
Classic Caesar Salad*	14.95
Romaine, parmesan, rustic croutons, white anchovy vinaigrette	
Spinach & Aged Gouda Salad	15.95
toasted pine nuts, sun-dried tomatoes, red onions, Champagne vinaigrette	
Baby Iceberg Wedge	15.95
Candied smoked bacon, roasted tomato, 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
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★ 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	6 oz. / 8 oz.	46.95 / 59.95
New York Strip* - aged 38 days	8 oz. / 12 oz.	39.95 / 59.95
Ribeye* - aged 35 days	10 oz. / 16 oz.	45.95 / 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.	97.95
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. or 8 oz.	39 per oz.
Icon XB - F1 Australian Wagyu* - Graded MB 8-9 - 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

LUNCH MENU

MARKET FRESH SEA FARE

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

Rainbow Trout	29.95	{ CRAB & LOBSTER }	
Faroe Islands Salmon*	39.95		Served with Belgian Fries
Wild Shrimp	39.95	Two Maine Lobster Tails (1/2 lb. each.), Drawn butter	94.95
Branzino	45.95	Two Jumbo Lump Crab Cakes (1/4 lb. each), Lemon-herb beurre blanc	75.95
Ahi Tuna* (Sashimi Grade)	49.95		
Fish du Jour	mkt		

SPECIALTIES

The Traditional Burger* (Meats by Linz® - Chicago)	22.95
Tomatoes, onions, pickles, American cheese, our pink sauce, Belgian fries	
The Steakhouse Burger* (Meats by Linz® - Chicago)	25.95
Applewood-smoked bacon, cheddar cheese, over-easy egg, tobacco onions, house-made steak sauce, Belgian fries	
"Nashville Hot" Chicken Sandwich (Bell & Evans®)	24.95
Sweet pickles, jalapeño hot sauce, Belgian fries • (Available fried or grilled)	
Filet Mignon Steak & Frites* (6 oz., 3 Medallions, Meats by Linz®)	36.95
Filet Mignon skewer, Mesclun salad, Belgian fries	
Chicken Fried Chicken (Bell & Evans®)	29.95
French green beans, potato puree, Country gravy	
Broiled Pork Chop* (Beeler's Farms®, Iowa)	39.95
Field peas, roasted tomatoes, cipollini onions, bacon, grain-mustard pan sauce	
Pan-Roasted Chicken Roulade (Bell & Evans®)	39.95
French green beans, potato puree, toasted almonds, white chicken gravy	
Sichuan-Spiced Tofu Steak	25.95
Cauliflower puree, crispy brussels sprouts, hoisin glaze	

SIDE DISHES

\$15 each.

Crispy Brussels Sprouts	Yuzu béarnaise	Truffled Fries	Parmesan, white truffle oil, farm herbs
Triple Cream Mac & Cheese	Mascarpone, white truffle oil	Loaded Potato	Cheddar cheese, sour cream, bacon
Fire-Grilled Asparagus	Gruyère cheese, EVOO	Sweet Potato Casserole	Pecans, housemade marshmallow
Creamed Corn	Shallots, Parmigiano Reggiano	Potatoes au Gratin	Goat cheese, roasted shallots
Charred & Roasted Broccoli	Lemon vinaigrette, bread crumbs	Garlic Spinach	Extra virgin olive oil
Mushroom Risotto	Mascarpone cheese, white truffle oil	Jumbo Fried Onion Rings	Tomato-horseradish sauce
Potato Purée - Plugrá butter		Belgian Fries - Chili aioli	

***A 20% gratuity will be added to parties of six or more.

Advisory: *Consuming raw or undercooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness.

Corporate Chef: Chris Bischoff