



SPOIL MOM AT HOME

Pre-order by 5 pm on May 7 – Pick up on Mother's Day between 2-5 pm

Choose a complete three-course dinner or order from the à la carte menu.

You get our premium proteins ready-to-cook at home. Round it out with sides and our special Mother's Day add-ons. Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

THREE-COURSE DINNER

50 per person

CHOOSE A SALAD OR SOUP

soup of the season

lobster bisque

sherry, crème fraîche

spring spinach salad

fresh strawberries, candied pecans, stilton blue cheese, pickled shallots, raspberry vinaigrette

steakhouse wedge

organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing

caesar salad

organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy

limousine salad

butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

CHOOSE A SIDE DISH

creamed spinach

roasted broccolini

saffron + gouda mac 'n' cheese

leek + fennel au gratin potatoes

In honor of all women, proceeds from the day will be donated to the Women's and Children's Alliance.



CHOOSE A PROTEIN

american wagyu flat iron – usda gold 8 oz
snake river farms, america's finest quality, premium beef

usda prime ribeye steak 16 oz
midwest corn-fed, heavy marbling, rich flavors

grass fed filet mignon 6 oz
dry chimichurri rub

choice cowboy cut ribeye 24 oz
aged, bone-in, center-cut rib eye
best served medium rare to medium

usda prime smoked ribeye 16 oz
ancho chile-rubbed, hickory smoked

usda prime new york steak 14 oz
midwest corn-fed

fresh catch en papillote
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

CHOOSE A DESSERT

cheesecake

fromage blanc goat cheese, vanilla, graham cracker crust, wild honey

german chocolate bomb

coconut pecan frosting, chocolate mirror glaze

butterscotch crème brûlée^{GF}

classic burnt cream, caramelized sugar

triple-layer carrot cake

black currant, walnut, cream cheese frosting

À LA CARTE ADD-ONS

american wagyu flat iron – usda gold 8 oz 32
snake river farms, america's finest quality, premium beef

usda prime ribeye steak 16 oz 35
midwest corn-fed, heavy marbling, rich flavors

grass fed filet mignon 6 oz 35
dry chimichurri rub

choice cowboy cut ribeye 24 oz 48
aged, bone-in, center-cut rib eye
best served medium rare to medium

usda prime smoked ribeye 16 oz 40
ancho chile-rubbed, hickory smoked

usda prime new york steak 14 oz 35
midwest corn-fed

fresh catch en papillote 32
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

SIDE DISHES 8

make it a meal with our shareable side dishes

creamed spinach

saffron + gouda mac 'n' cheese

roasted broccolini

leek + fennel au gratin potatoes

TO-GO COCKTAILS 14

the squeeze
44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist

huckleberry lemon drop
koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim

ten minute vesper reconsidered
plymouth gin, koenig vodka, lillet, orange bitters

the '33 plymouth
plymouth gin, dolin dry vermouth, spanish olives, lemon twist

black manhattan
knob creek, averna, angostura bitters, bada bing cherry

duck, duck
grey goose vodka, lemon twist – dirty by request

♥ MOTHER'S DAY ADD-ONS ♥

bubbles 75
veuve clicquot

bouquet 25
spring flower mix

wine
add any of our wines by the bottle on our award-winning list and take 25% off the menu price – see complete list at by clicking [here](#)

