

SMALL PLATES

Bowl Of 460 Baguette	\$6
5 Slices; House Butter Included	
Caesar Salad Gf	\$17
Frisee Greens/ Cured Egg Yolk/ Grilled Lemon/ Caesar Dressing/ Crispy Prosciutto/ Grated Grana Padano/ White Anchovies	
Arugula Salad Gf	\$16
Champagne Vinaigrette/ Strawberries/ Cucumber/ Goat Cheese	
Steakhouse Wedge Salad Gf	\$17
Butter Lettuce/ Bacon/ Heirloom Cherry Tomatoes/ Point Reyes Blue Cheese	
Bone Marrow	\$22
Center Cut Beef Bones/ Calabrian Chile Crust/ Micro Greens/ Toasted Crostini's	
Beef Tartare* Df	\$25
Prime Beef Fillet/ Black Garlic Purée/ Micro Greens/ Nikiri Glaze	
Hamachi Crudo* Gf Df	
Blood Orange Supremes/ Ponzu Espuma/ Thinly Sliced Pickled Jalapeño	

SIDES

Smoked Lobster Mac & Cheese* Gf	\$17
North Atlantic Lobster/ Smoked Cheddar Cheese/ Torched Panko Herb Crust	
Brussel Sprouts Gf	\$17
Bacon Jam/ Toasted Walnuts/ Goat Cheese	
Thick Cut Waffle Fries	\$12
Side of Animal Sauce and Ketchup	
Sautéed Mushroom Gf Df	\$15
Cremini Mushrooms/ Shallot/ Garlic/ Brandy/ Demi Glace	
Loaded Hasselback Confit Potato	\$17
Duck Fat Confit/ Green Onions/ Icelandic Skyr/ Bacon	
Broccolini Gf	\$13
Roasted Garlic Mashed Potatoes Gf	\$13

BUTTERS

Bone Marrow Bacon Butter Gf	\$10
Rosemary Butter Gf	\$6
House Butter Gf	\$6
Truffle Butter Gf	\$8
Blue Cheese Butter Gf	\$6
Black Garlic & Miso Butter Gf	\$6
Flight Of 3 Butters Gf	\$15
Flight Of 4 Butters Gf	\$22

STEAKS A LA CARTE

Grilled Prime New York Strip 12oz. Gf Df	\$58
— Colorado	
Cast Iron Seared Dry Aged Ribeye 22oz. Gf Df	\$78
— Montana	
Cast Iron Seared Sirloin Bavette 8oz. Gf Df	\$43
— Montana	
Cast Iron Prime Beef Fillet 8oz. Gf Df	\$68
— Montana	
Cast Iron Seared Dry Aged Bone-In Bison Gf Df	
New York Strip 14oz.	
South Dakota	
Triple Sear A5 Waygu Tenderloin 3oz. Gf Df	\$98
— Miyazaki, Japan	

All Steaks Are Cooked With Duck Fat

Salt Block Plating

— All steaks will be served on a 600-degree Pink Himalayan Salt Block. Steaks will arrive rare and cook up to your preferred temperature at the table. —

ENTRÉES

North American White Tail	\$52
Utah Raised Venison/ Black Pepper Crusted & Butter Basted/ Port Wine & Juniper Berry Reduction/ Heirloom Carrot/ Couscous	
Seared Pork Tomahawk 14oz. Gf	\$49
Maryland Raised Pork/ Maple Rum Glaze/ Roasted Garlic Mashed Potato/ Broccolini	
Salmon Roulade* Gf	\$49
North Atlantic Salmon/ Baked with Brown Sugar and Tequila/ Blood Orange Supremes/ Furikake Rice Cake Waffle/ Sautéed Rainbow Chard	
Grilled Elk T-Bone 10oz. Gf	\$64
Rocky Mountain Elk/ Herbed Smashed Fingerling Potatoes/ Cherry and Espresso Chutney/ Asparagus	
Into The Garden V Df	\$36
Roasted Morning Dew Mushrooms/ Lightly Fried Tofu/ Black Wild Rice/ Heirloom Carrots/ Asparagus/ Chimichurri	

SAUCES

WBC House Steak Sauce Gf Df V	\$5
Chimichurri Gf Df	\$7
Green Peppercorn Demi Gf Df	\$8

We have a small kitchen with food that is cooked to order. We are working as quickly as possible, so please be patient.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness, especially if you have certain medical conditions. **Checks may be split evenly, with a maximum of two cards.

*20% gratuity will be added to parties of 5 or more.

*2% gratuity will be added to the bill for the kitchen staff, so we can provide a livable wage for everyone in the restaurant. You can ask to have this removed if you don't agree.

GF = Gluten Free DF = Dairy Free V=Vegetarian