

*menu updated as of 11/15/22 prices and availability can change without notice.

Menu

SOUPS

Beef and Barley

18

Soup of The day

17

APPETIZERS

Shaved Pickled Beef Tongue

Toasted Pistachio, Pickle & Horseradish Cream

33

Crispy Beef

Wonton Crisps, Sweet Asian Sauce, Toasted Sesame

34

Succulent Lamb Tagine

Served With Hummus & Toasted Almonds

32

Crispy Sweetbreads

Over Risotto & Red Wine Reduction

34

Slow Roasted Veal Roulade

Served Over Quinoa Pilaf & Chimichurri

34

Limited:

Pan Seared Baby Lamb Chops

Served Over Wild Mushroom Israeli Couscous, Persillade

74

Baby Back Ribs

Homemade Bourbon Barbecue

35

HORS D'OEUVRES

Pulled Beef Sliders

Pretzel Bun, Onion Frizzle

27

Short Ribs Arancini

Pico de Gallo, Frijoles served with Chipotle Aioli

33

Prime Rib Tacos

Crispy Corn Tortillas, Pico de Gallo, Avocado sauce

31

Sushi Grade Crudo Tuna Tacos

Crispy Wonton Shell, Avocado, Sweet Ginger soy
& spicy Truffle Aioli

38

SALADS

Ahi Tuna Poke Bowl

Sushi-Grade Tuna, Cucumber, Avocado, Pineapple,
Brown Rice, Asian Radish, & Sesame Dressing.

Raw or Pan-Seared

42

Prime Steak Poke Bowl

Cubed Prime Rib Roast, Cucumber, Avocado,
Pineapple, Brown Rice, Asian Radish, & Sesame Dressing

42

Prime Rib Garden Salad

Shaved Prime Rib Roast, Mixed Field Greens,
Heirloom Cherry Tomato, Cucumber, Red Onion,
Horseradish Cream And Balsamic Vinaigrette

45

House Salad

Mesclun, Heirloom Cherry Tomatoes, Cucumber,
Red Onion, & Balsamic Vinaigrette

22

FROM THE GRILL

USDA Prime Dry Aged Cowboy Steak

119 for one | 179 for two

USDA Prime Dry Aged Tomahawk Steak

159 for one | 197 for two

Dry Aged Fourteen Oz Argentinian Rib-Eye

76

Chateaubriand Grilled Steak

72

MAIN COURSES

Limited:

Peppercrusted Rib Eye

Slow Roasted Sixteen oz Dry Aged
Boneless Prime Rib Eye

89

Rack Of Baby Ribs

Honey Glazed & Pistachio Crusted

72

Pan Roasted Boneless Baby Chicken

Mixed Spice Marinade

42

Slow Braised Cheek Meat

Succulent Cheek Meat Served With Gravy

84

Skillet Roasted Half Free Range Chicken

Marinated in Olive Oil, Balsamic,
Garlic and Thyme

55

Skillet Braised Short Rib

In Port Wine Sauce

88

Pan Seared Chilean Sea Bass

Served With Tomato Tarragon Sauce

52

SIGNATURE SIDES

Wild Mushroom Israeli Couscous Persillade

17

Sautéed Exotic Mushrooms

17

Sautéed Haricot Vert

15

Signature Truffle French Fries

15

Grilled White Asparagus

16

Red Smashed Potatoes

12

Sautéed Broccoli

14

Belgium Fries

14

Fried Cauliflower

with tahini sauce 18

Signature Sauces 5

Choice of: Brandy Pepper Sauce - Red Wine & Shallot - Bourbon BBQ
- Prime Beef Gravy - Horseradish Cream

Head Chef: Hicham Khiri

*No substitution *20% Service charge will be added to your bill. *Consuming raw or undercooked meats or poultry may increase your risk of foodborne illness. We cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, or wheat allergies. Please inform your server of any food allergies or dietary restrictions in your party. * We take no responsibility on Well done.



RED WINE

Ramon Cardova Rioja

49 - glass 16

Herzog Lineage Pinot Noir

59 - glass 19

Baron Rothschild Haut-Medoc

77 - glass 25

Herzog Alexander Valley Merlot

79 - glass 22

Or Haganuz Marom Cabernet

89 - glass 29

Herzog Alexander Valley Cabernet

105 - glass 32

Tura Mountain Cabernet Sauvignon

105

Shiloh Secret Reserve Cabernet

119

Herzog Napa Valley Special Reserve

126 - glass 36

Psagot Homeland

149

Chevalier De Lascombes

175

Herzog Forebearers Napa Cabernet Sauvignon

179

Herzog Special Edition Rutherford

190

The Cave

225

Herzog Limited Edition Chalk Hill

225

Hevron Heights Armagedon

350

Herzog Special Reserve Generation VIII

450

Peppercrust
VINTAGE
Collection

2002 Vintage Napa Valley

560

2000 Vintage Chalk Hill

790





CHAMPAGNE & WHITE WINE

Bartenura Moscato D'asti

Large 60 - Small 30

Bartenura Moscato Rose

Large 70 - Small 35

Bartenura Prosecco

56

Psagot Rose

65 - glass 22

Goosebay Sauvignon Blanc

65 - glass 22

Chateau Roubine Cru Classe

72

Hagafen Chardonnay

109 - glass 34

Drappier Brut Nature Champagne

149



SPIRITS

BOURBON

Bulleit

single shot 7 | double shot 14

1792

single shot 7 | double shot 14

Basil Hayden

single shot 10 | double shot 20

Willett

single shot 16 | double shot 32

Eagle Rare

single shot 20 | double shot 40

COGNAC

Louis Royer XO

single shot 45 | double shot 90

SCOTCH

Black Label

single shot 9 | double shot 18

Glenlivet Caribbean

single shot 10 | double shot 20

Tomintoul 12/14/18

single shot 15/24/44 | double shot 30/48/88

Glenfiddich 14

single shot 20 | double shot 40

Blue Label

single shot 65 | double shot 130

Royal Salute

single shot 75 | double shot 150

TEQUILA

1800 Cristalino

single shot 15 | double shot 30

Don Julio 1942

single shot 40 | double shot 80

Clase Azul

single shot 40 | double shot 80



COCKTAILS

Peppercrust Smoked

Bourbon, Lemon & Bitters

Island Old-Fashioned

Bourbon, Amaro, Pineapple, Coconut

Traditional Margarita

Tequila, Triple sec, fresh lime

Fruity Margarita

Choose flavor: Strawberry / Pineapple / Pomegranate

Rose Margarita

Tequila, fresh lime, Agave, Liqueur

Blue Margarita

Tequila, Blue curacao, fresh lime, Agave

Mojito

Ginger beer, Mint, Lemon

Moscow Mule

Ginger beer, Vodka, fresh lime, Mint

Pomegranate Martini

Vodka, Pomegranate, Lemon & Lime

Tropicana

Hendrick gin, Pineapple & Pomegranate

Sovereign

Rum, Lime. Served with: red, blue & lychee ice cubes

Appletini

Vodka, Apple Schnapps, Triple sec.

Caribbean Rum Punch

Pineapple, Pomegranate, fresh lime, Rum

Spicy Paloma

Spicy tequila, fresh lime, Agave, Grapefruit

Lychee Gimlet

Gin, Triple sec. fresh lime, lychee

Strawberry Daiquiri

Strawberry, Lemon, Rum

Pina-Colada Daiquiri

Coconut, Pineapple, fresh lime, Rum

Passion Fruit Daiquiri

Passion, fresh lime, Rum



BEERS

**Samuel Adams
Boston Lager**

8

Corona Extra

8

Yuengling Lager

8

Stella Artois

8

Miller Lite

8

Heineken Original

8

Coors Banquet

8



BEVERAGES

Shirley Temple

Pomegranate juice, fresh lime, Sprite

Virgin Cocktail

16

Panna Spring Water

10

Panna Sparkling Water

10

Coke / Diet Coke / Coke Zero

6

Snapple / Diet Snapple

(Lemon / Peach / Mango Madness)

6

Sprite Soda

6

Coffee

(Decaf / Regular)

6

Hot Tea

(Choice of flavors)

6

desserts

Molten Chocolate Cake 18

À La Mode Served with Vanilla Ice Cream

Paris-Brest, Pistachio Chantilly Cream 21

With Caramel & Chocolate Sauce

Peanut Butter Mousse Parfait 18

Chocolate Genoise & Chocolate Syrup

Chef's Homemade Ice Cream 18

Vanilla, Chocolate, Pistachio.
w/ Nougatine & Chocolate Syrup

Frozen Sorbet Trio 18

3 Scoops, Chef's choice of flavors

Signature Dessert Platter

• Suitable for Birthdays & Special Occasions •

Reg. Platter 52 | Super Platter 68

After Dinner Drinks:

Coffee (Decaf/Regular)

6

Hot Tea (Choice of flavors)

6