

THE DRY AGED MENU

Boneless Ribeye 16 oz
Bone in New York Strip 16 oz
T-bone 22 oz
Porterhouse 24 oz

SIDES

C&C garlic herb fries 9
Roasted garlic mashed potatoes, herb butter 9
Sautéed mushrooms, shallot, thyme, truffle oil 10
Beef fat roasted potatoes, caramelized onions
herb vinaigrette 9
Charred broccolini, herb ricotta, lemon, chili oil 9

BUTTERS & SAUCES

Blue cheese butter 4
Lobster butter 5
Herb butter 3
Chimichurri 3
Romesco* 3
Black pepper demi 3
Steak sauce 3



DRY AGING

Dry aging is when you take a piece of meat, put it into a controlled open-air environment to go through a flavor transformation. By exposing the meat to air, moisture is pulled out and the natural enzymes in the beef break the muscles down slowly over time, making it more tender. When the surface of the beef dries, it creates a crust over the muscle, but what's inside stays moist and red. It's luxurious & the ultimate steak experience.
~Stanbroke