



*Proudly featuring*

*Joe Thomas*  
73



HALL OF FAME  
**BEEF**

## THE 100% FULL BLOOD WAGYU COLLECTION

We have partnered with Cleveland Browns Legend **Joe Thomas** to bring you a steak experience rarely found in the United States.

### RAISED IN THE DRIFTLESS REGION

Sourced from Six Springs Farm in Southwest Wisconsin, these cattle graze on the rolling hills of the “Driftless Region,” an area renowned for its nutrient-rich soil and natural springs.

### ZERO-STRESS HARVESTING

Joe’s team harvests the cattle directly on the farm, eliminating the stress of transport. This humane process preserves the integrity of the meat, ensuring a tenderness you cannot find in standard commercial beef.

### 100% FULL BLOOD GENETICS

This is the rarest beef in the herd. These cuts are 100% Full Blood Wagyu, fully traceable to their Japanese lineage. There is no crossbreeding here. It is the purest expression of the breed, delivering an intense, butter-like richness and a depth of flavor that is in a league of its own.



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### THE HALL OF FAME FILET - Full Blood Wagyu Filet Mignon

**6oz \$75**

**8oz \$100**

The Gold Jacket Standard. Because this is pure Wagyu, the intramuscular marbling creates a velvet-like texture that practically melts on the palate. Delicate, incredibly rich, and unforgettable.

### “THE 73” - 12oz Full Blood Wagyu Strip Steak

**12oz \$110**

The Official Steak of the Iron Man. We named this cut after Joe because it anchors the menu. The Full Blood genetics pump deep marbling through the strip, creating a savory, umami-packed richness that lingers with every bite.

### CHEF’S NOTES ON FULL BLOOD WAGYU

Due to the intense marbling of Full Blood Wagyu, these steaks are significantly richer and more filling than standard beef. The high fat content renders quickly, creating a buttery finish. To experience the best flavor and texture, we highly recommend a temperature of Medium-Rare.

*Proud to be one of only two locations in Cleveland serving Hall of Fame Beef.*

# CHEF'S SPECIALS

<b>Butternut Squash and Pumpkin Ravioli</b> Tossed in a light sage cream sauce, served with garlic bread with your choice of one side	<b>20</b>
<b>Kelp Falafel Balls</b> Savor our vegetarian friendly, Kelp & Chickpea Balls, perfectly seasoned and served over a bed of fettuccine alfredo, with your choice of one side.	<b>22</b>
<b>Veal Chop with Black Cherry Demi-Glace</b> A tender, bone-in veal chop finished with a rich, black cherry-infused demi-glace that perfectly balances savory depth with a hint of sweetness. Served with your choice of two sides — an elegant and indulgent Chef's Special.	<b>45</b>
<b>Steak Diane</b> Three perfectly seared 3.3 oz Certified Angus beef filet medallions served over creamy risotto, creating a luxurious blend of flavor and texture. Accompanied by your choice of one side, it's a refined and satisfying dish that's sure to impress.	<b>45</b>
<b>Apple Cranberry Bread Pudding</b> A warm, comforting classic featuring tender baked bread soaked in a rich custard, studded with sweet apples and tart cranberries. Finished with a drizzle of caramel sauce and a touch of whipped cream — the perfect cozy ending to your meal.	<b>12</b>
<b>Raspberry Crème Brûlée</b> A silky-smooth vanilla custard infused with fresh raspberries, topped with a perfectly caramelized sugar crust. Crack through the golden top to reveal a burst of berry sweetness — elegant, creamy, and absolutely irresistible.	<b>9</b>

**CHARCUTERIE BOARD** **21**  
prosciutto + pepperoni + capicola + mini caprese salad  
+ smoked jalpeno gouda + truffle cheddar + olives  
+ grapes + artichoke hearts + figgy jam + mini naan

**Mer Soleil Silver Chardonnay** **12**  
**Monterey County, CA.**  
This stainless steel aged Chardonnay boasts a fresh minerality with aromas of lemon curd, sun-kissed soil, and mango. The palate offers notes of Meyer lemon and a creamy texture

**CVNE Cune Rioja Organic 2021** **11 glass / 42 bottle**  
A vibrant and flavorful red wine from the Rioja region of Spain. It features flavors of red berries, plum, and a hint of spice, with smooth tannins and a long, satisfying finish. This organic Rioja is perfect for pairing with grilled meats, hearty stews, and aged cheeses

**2022 Quercia Nelle Langhe Piemonte**  
**DOC Barbera Piemonte, Italy**  
100% aged in oak. Deep, ruby red. Incense bouquet with hints of ripe fruit. Full, balanced taste **13**

## BARTENDER'S CHOICE SPECIAL

Elevate your evening with our weekly "Bartender's Choice" specialty cocktail. One of our talented mixologists takes the reins to craft a unique and innovative drink, a spirited expression of their artistry and skill. It's a fun way to discover new and exceptional libations, perfectly complementing our neighborhood steakhouse experience. Ask your server for this week's captivating cocktail creation!

- Makers Mark Cellar Aged (11/12 yr aged )	<b>40</b>
- River Roots Dbl Oaked Bourbon	<b>40</b>
- Don Julio 1942 Tequila	<b>65</b>
- Clase Azul Reposado Tequila	<b>65</b>
- Talisker 10 yr Scotch	<b>16</b>
- Yellow Spot Irish Whiskey	<b>26</b>

**CHAMPAGNE SPECIAL (The House)** **80**  
Since its founding in 1785, the House of Piper-Heidsieck has proven its innovative prowess in selecting and blending wines of exception. A quest for excellence and open-mindedness is reflected in the entire range of champagnes created by Chief Winemaker Emilien Boutillat, serve as guarantor of the Piper-Heidsieck style.