

# Starters

## House Pretzel 9

*Serve w/Miso Caramel Butter, 12 Years Aged Balsamic, First Pressed Olive Oil*

## Scallop 29

*Pineapple Mango Salsa, Yuzu Espuma, Ikura, Dill Oil*

## Wagyu Tartare 29

*House of Dawn Style, Gherkins, Capers, Shallot, Crispy Shallot, Parmigiana Reggiano, Smoked Egg Yolk, Arugula, Buttery Sourdough*

## Bison Carpaccio 29

*Rangeland Bison, Cranberry Cheong, Arugula, Parmigiano Reggiano, Garlic Crisp, Burnt Garlic Aioli, Parmesan Crisp, Buttery Sourdough*

## Hamachi Crudo 29

*House Smoked Hamachi, Mango, Yuzu Pickled Daikon, Housemade Pomegranate Vinaigrette, Dill Oil*

## Burrata From Puglia 29

*Caramel Apricot Puree, Honey Confit Heirloom Tomato, Candied Fig, Champagne Pickle Muscat, Pine Nut Basil Pistou, Candied Pecan*

## Crab Cake 34

*Asian Spiced Hokkaido Hairry Crab, Raspberry Gel, N'duja Aioli, Dill Creme Fraiche, Yuzu Compressed Cucumber*

## Foie Gras Parfait 36

*Port Glaze, Caramel Nectarine Puree, Candied Pecan, Buttery Sourdough*

## Lobster Bisque 36

*Butter Poached Lobster Tail, Scallion Bread, House Bisque*

# Exclusive Sharing Experience

## Half Dozen Kumamoto Oyster 36

*Serve w/Housemade Mignonette, House Ferment Chilli Sauce, Horseradish*

## Half Dozen Jumbo Prawn Cocktail 36

*Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce, House Ferment Chilli Sauce*

## Cheese Platter

*Served w/Assorted Chutney & Saltine Cracker*

Two Cheese 36

Four Cheese 66

## Charcuterie Platter

*Served w/Assorted Pickle & Saltine Cracker*

Two Charcuterie 36

Four Charcuterie 66

## Whole Live Water Atlantic Lobster 98

Nova Scotia, CA

*Poached w/ Court Bouillon, Serve w/Drawn Butter*

## Seafood Tower 168

*2lb Whole Live Nova Scotia Lobster, Half Dozen Oyster,  
Half Dozen Prawns, Serve w/House Mignonette,  
House Ferment Chilli Sauce, Bourbon Cocktail Sauce,  
Creamy Horseradish & Drawn Butter*

## Caviar Service

*Classic Accompaniments, Potato Blini*

## Classic Ossietra Sturgeon 30G 120

*Kaluga Queen By Coastal Bay*

## Classic Amur Royal Kaluga 30G 180

*Kaluga Queen By Coastal Bay*

## Golden Amur Imperial Kaluga 30G 240

*Kaluga Queen By Coastal Bay*

# Land & Ocean

**Ultimate Wagyu Burger 36**

**Add Foie Gras 4oz 28**

*7oz Wagyu Patty, Smoke Gouda, House Smoked Bacon, Pickle, Crispy Onion,  
House Burger Sauce, Toasted Burger Bun, Triple Cooked Fries*

**Risotto 32**

**Add Ricotta 4oz 9**

*Summer Corn, Lime Compressed Sugar Snap Pea, Summer Corn Coconut Brodo,  
Parmigiano Reggiano, Puff Rice, Pea Tendril*

**Wagyu Bolognese 32**

**Add Burrata from Puglia 4oz 18**

*Housemade Spaghetti, Feta Yogurt Drizzle, Cheese Mozzarella, Parmigiano Reggiano,  
Housemade Wagyu Bolognese*

**Sablefish 58**

*Sablefish Kabayaki, Buckwheat Groats, Baby Bok Choy, Ikura, Taro Crisp, Pea Tendril*

**King Salmon 58**

*Asian Spiced Ora King Salmon, Yuzu Compressed Daikon, Cherry Tomato,  
Capelli d'Angelo, Gui Zhou Ferment Fish Brodo, Dill Oil, Puff Rice, Pea Tendril*

**Iberico Tomahawk 58**

*Acorn Fed Pork Iberico, Smoked Gouda Polenta, Asparagus,  
Ground Cherry Balsamic Gastrique*

**Chicken 58**

*Asian Spiced Loong Kong Chicken Ballotine, Port Glazed Morel, Asparagus,  
Puff Wild Rice, Cajun Chicken Jus*

**Kobe and Oyster \$55/oz Min. 2oz to Order**

*Certified Kobe Ribeye or Striploin, Potato Fondant, Asparagus, Housemade Oyster Sauce*

# Ribeye

**Prime, Atlantic Beef 20oz 115**

*Prince Edward Island, Canada*

*Grass Fed, Potato Finished*

**Gold Grade, Brant Lake Farm Wagyu 20oz 155**

*Alberta, Canada*

*Grain Finished For Minimum 200Days*

**Prime, Creekstone Natural Black Angus 20oz 175**

*Kansas, USA*

*Grass Fed, Corn Finished*

**MB5+, Black Market Angus, 20oz 185**

*New South Wales, Australia*

*Grain Finished For Minimum 270Days*

**MB6-7, Carrara Wagyu 20oz 220**

*South Queensland, Australia*

*Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days*

**MB8-9, Carrara Wagyu 20oz 240**

*South Queensland, Australia*

*Crossbred F2 Wagyu, Grain Finished For Over 450Days*

**MB8-9, Jade Pure Wagyu 20oz 260**

*Western Downs, Queensland, Australia*

*Fullblood Wagyu, Champion of 2023 WBBC Fullblood Group*

*Grain Finished For Over 500Days*

**BMS9+, F1 Japanese Wagyu 20oz 280**

*Hokkaido, Japan*

*Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu*

*Grain Finished For Over 650Days*

## Sides

**Onion and Tomato 9**

*Beefsteak Tomato,*

*Spanish Onion Drizzle w/House Dressing*

**Fries 12**

*Potato Russet, N'duja Aioli*

**Potato Puree 15**

*Yukon Gold w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

**Creamy Polenta 15**

*Corn Meal w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

**Asparagus 16**

*Sauce Hollandaise, Toast Almond*

**Creamed Spinach 16**

*Baby Spinach, Parmigiano Reggiano*

**Green Salad 16**

*Artisan Mix, Cherry Tomato, Seasonal Fruits,*

*Seasonal Vinaigrette*

**Wagyu Fried Rice 18**

*Pickle Mustard Green, Corn, Green Pea,*

*Rice Calrose, Sunnyside Egg*

**Potato Pave 18**

*Yukon Gold, Truffle Aioli, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

**Truffle Fries 18**

*Potato Russet, Parmigiana Reggiano, Truffle Aioli,*

*Fresh Shaved Truffle*

**Truffle Mac and Cheese 18**

*Housemade Macaroni,*

*Truffle Bechamel, Mozzarella, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

**Sauté Mushroom 22**

*Cremini, Portabello, Shimeji, King Oyster*

**Brussel Sprouts 22**

*Honey Balsamic Glazed, Ricotta Yogurt Drizzle,*

*Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion*

**Caesar Salad 22**

*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,*

*Parmigiano Reggiano, House Caesar Dressing*

## Sauce

**House of Dawn Steak Sauce 5**

**Madeira Demi Glace 5**

**Cognac Green Peppercorn 5**

**Cowboy Butter 5**

**Blue Cheese Crust 5**

## Striploin

Prime, Atlantic Beef 10oz/20oz 85/170

*Prince Edward Island, Canada*

*Grass Fed, Potato Finished*

Prime, Creekstone Natural Black Angus 10oz/20oz 95/190

*Kansas, USA*

*Grass Fed, Corn Finished*

MB5+, Black Market Angus 10oz/20oz 95/190

*New South Wales, Australia*

*Grain Finished For Minimum 270Days*

MB8-9, Carrara Wagyu 10oz/20oz 105/210

*South Queensland, Australia*

*Crossbred F2 Wagyu, Grain Finished For Over 450Days*

MB8-9, Jade Pure Wagyu 10oz/20oz 115/230

*Western Downs, Queensland, Australia*

*Fullblood Wagyu, Champion of 2023 WBBC Fullblood Group*

*Grain Finished For Over 500Days*

BMS9+, F1 Japanese Wagyu 10oz/20oz 150/300

*Hokkaido, Japan*

*Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu*

*Grain Finished For Over 650Days*

Prime, Atlantic Beef 8oz/16oz 100/200

*Prince Edward Island, Canada*

*Grass Fed, Corn Finished*

*40Days in-House Dry Aged in Butter/Chocolate by Chef James*

Prime, Creekstone Natural Black Angus 8oz/16oz 110/220

*Kansas, USA*

*Grass Fed, Corn Finished*

*40Days in-House Dry Aged in Butter/Chocolate by Chef James*

## Sides

Onion and Tomato 9

*Beefsteak Tomato,*

*Spanish Onion Drizzle w/House Dressing*

Fries 12

*Potato Russet, N'duja Aioli*

Potato Puree 15

*Yukon Gold w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

Creamy Polenta 15

*Corn Meal w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

Asparagus 16

*Sauce Hollandaise, Toast Almond*

Creamed Spinach 16

*Baby Spinach, Parmigiano Reggiano*

Green Salad 16

*Artisan Mix, Cherry Tomato, Seasonal Fruits,*

*Seasonal Vinaigrette*

Wagyu Fried Rice 18

*Pickle Mustard Green, Corn, Green Pea,*

*Rice Calrose, Sunnyside Egg*

Potato Pave 18

*Yukon Gold, Truffle Aioli, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

Truffle Fries 18

*Potato Russet, Parmigiana Reggiano, Truffle Aioli,*

*Fresh Shaved Truffle*

Truffle Mac and Cheese 18

*Housemade Macaroni,*

*Truffle Bechamel, Mozzarella, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

Sauté Mushroom 22

*Cremini, Portabello, Shimeji, King Oyster*

Brussel Sprouts 22

*Honey Balsamic Glazed, Ricotta Yogurt Drizzle,*

*Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion*

Caesar Salad 22

*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,*

*Parmigiano Reggiano, House Caesar Dressing*

## Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

## Tenderloin

**Prime, Atlantic Beef 8oz/16oz 90/180**

*Prince Edward Island, Canada*

*Grass Fed, Potato Finished*

**Prime, Creekstone Natural Black Angus 8oz/16oz 100/200**

*Kansas, USA*

*Grass Fed, Corn Finished*

**MB5+, Black Market Angus 8oz/16oz 110/220**

*New South Wales, Australia Grain Finished For Minimum 270Days*

**BMS9+, F1 Japanese Wagyu 8oz/16oz 180/360**

*Hokkaido, Japan*

*Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu*

*Grain Finished For Over 650Days*

**A5 BMS12, KOBE BEEF, Tajima Certified 8oz 980**

*Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association*

*In House Dry Aged at 82.5%Humidity and 2°C Temperature For 28Days*

*Serve with/Chef James Handmade Oyster Sauce*

## Denver-Chuck Flap

**Prime, Atlantic Beef 8oz/16oz 70/150**

*Prince Edward Island, Canada*

*Grass Fed, Potato Finished*

**Prime, Creekstone Natural Black Angus 8oz/16oz 80/160**

*Kansas, USA*

*Grass Fed, Corn Finished*

**MB8-9, Carrara Wagyu 8oz/16oz 90/180**

*South Queensland, Australia*

*Crossbred F2 Wagyu, Grain Finished For Over 450Day*

## Sides

**Onion and Tomato 9**

*Beefsteak Tomato,*

*Spanish Onion Drizzle w/House Dressing*

**Fries 12**

*Potato Russet, N'duja Aioli*

**Potato Puree 15**

*Yukon Gold w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

**Creamy Polenta 15**

*Corn Meal w/ Equal Part of Butter,*

*Cream & Parmigiana Reggiano*

**Asparagus 16**

*Sauce Hollandaise, Toast Almond*

**Creamed Spinach 16**

*Baby Spinach, Parmigiano Reggiano*

**Green Salad 16**

*Artisan Mix, Cherry Tomato, Seasonal Fruits,*

*Seasonal Vinaigrette*

**Wagyu Fried Rice 18**

*Pickle Mustard Green, Corn, Green Pea,*

*Rice Calrose, Sunnyside Egg*

**Potato Pave 18**

*Yukon Gold, Truffle Aioli, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

**Truffle Fries 18**

*Potato Russet, Parmigiana Reggiano, Truffle Aioli,*

*Fresh Shaved Truffle*

**Truffle Mac and Cheese 18**

*Housemade Macaroni,*

*Truffle Bechamel, Mozzarella, Parmigiana Reggiano,*

*Fresh Shaved Truffle*

**Sauté Mushroom 22**

*Cremini, Portabello, Shimeji, King Oyster*

**Brussel Sprouts 22**

*Honey Balsamic Glazed, Ricotta Yogurt Drizzle,*

*Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion*

**Caesar Salad 22**

*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,*

*Parmigiano Reggiano, House Caesar Dressing*

## Sauce

**House of Dawn Steak Sauce 5**

**Madeira Demi Glace 5**

**Cognac Green Peppercorn 5**

**Cowboy Butter 5**

**Blue Cheese Crust 5**

## Bone-in Striploin

Prime, Atlantic Beef 32oz 200  
*Prince Edward Island, Canada*  
*Grass Fed, Potato Finished*

Prime, Creekstone Natural Black Angus 32oz 240  
*Kansas, USA*  
*Grass Fed, Corn Finished*

MB6-7, Carrara Wagyu 32oz 280  
*South Queensland, Australia*

*Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days*

Prime, Creekstone Natural Black Angus 40oz 350  
*Kansas, USA*  
*Grass Fed, Corn Finished*

*60Days in-House Dry Aged By Chef James*

## Porterhouse

Prime, Atlantic Beef 38oz 240  
*Prince Edward Island, Canada*  
*Grass Fed, Potato Finished*

Prime, Creekstone Natural Black Angus 38oz 300  
*Kansas, USA*  
*Grass Fed, Corn Finished*

MB6-7, Carrara Wagyu 38oz 360  
*South Queensland, Australia*

*Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days*

Prime, Creekstone Natural Black Angus 50oz 450  
*Kansas, USA*  
*Grass Fed, Corn Finished*

*60Days in-House Dry Aged By Chef James*

## Sides

Onion and Tomato 9

*Beefsteak Tomato,*  
*Spanish Onion Drizzle w/House Dressing*

Fries 12

*Potato Russet, N'duja Aioli*

Potato Puree 15

*Yukon Gold w/ Equal Part of Butter,*  
*Cream & Parmigiana Reggiano*

Creamy Polenta 15

*Corn Meal w/ Equal Part of Butter,*  
*Cream & Parmigiana Reggiano*

Asparagus 16

*Sauce Hollandaise, Toast Almond*

Creamed Spinach 16

*Baby Spinach, Parmigiano Reggiano*

Green Salad 16

*Artisan Mix, Cherry Tomato, Seasonal Fruits,*  
*Seasonal Vinaigrette*

Wagyu Fried Rice 18

*Pickle Mustard Green, Corn, Green Pea,*  
*Rice Calrose, Sunnyside Egg*

Potato Pave 18

*Yukon Gold, Truffle Aioli, Parmigiana Reggiano,*  
*Fresh Shaved Truffle*

Truffle Fries 18

*Potato Russet, Parmigiana Reggiano, Truffle Aioli,*  
*Fresh Shaved Truffle*

Truffle Mac and Cheese 18

*Housemade Macaroni,*  
*Truffle Bechamel, Mozzarella, Parmigiana Reggiano,*  
*Fresh Shaved Truffle*

Sauté Mushroom 22

*Cremini, Portabello, Shimeji, King Oyster*

Brussel Sprouts 22

*Honey Balsamic Glazed, Ricotta Yogurt Drizzle,*  
*Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion*

Caesar Salad 22

*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,*  
*Parmigiano Reggiano, House Caesar Dressing*

## Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

## Bone-in Rib

Prime, Atlantic Beef 30oz 200  
*Prince Edward Island, Canada*  
*Grass Fed, Potato Finished*

Prime, Creekstone Natural Black Angus 30oz 240  
*Kansas, USA*  
*Grass Fed, Corn Finished*

MB5+, Black Market Angus 30oz 280  
*New South Wales, Australia*  
*Grain Finished For Minimum 270Days*

Prime, Creekstone Natural Black Angus 40oz 400  
*Kansas, USA*  
*Grass Fed, Corn Finished*  
*60Days in-House Dry Aged By Chef James*

## Tomahawk

Prime, Atlantic Beef 60oz 300  
*Prince Edward Island, Canada*  
*Grass Fed, Potato Finished*

Prime, Creekstone Natural Black Angus 60oz 400  
*Kansas, USA*  
*Grass Fed, Corn Finished*

MB5+, Black Market Angus 60oz 500  
*New South Wales, Australia*  
*Grain Finished For Minimum 270Days*

MB8-9, Carrara Wagyu 60oz 600  
*South Queensland, Australia*  
*Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days*

## Sides

Onion and Tomato 9  
*Beefsteak Tomato,*  
*Spanish Onion Drizzle w/House Dressing*

Fries 12  
*Potato Russet, N'duja Aioli*

Potato Puree 15  
*Yukon Gold w/ Equal Part of Butter,*  
*Cream & Parmigiana Reggiano*

Creamy Polenta 15  
*Corn Meal w/ Equal Part of Butter,*  
*Cream & Parmigiana Reggiano*

Asparagus 16  
*Sauce Hollandaise, Toast Almond*

Creamed Spinach 16  
*Baby Spinach, Parmigiano Reggiano*

Green Salad 16  
*Artisan Mix, Cherry Tomato, Seasonal Fruits,*  
*Seasonal Vinaigrette*

Wagyu Fried Rice 18  
*Pickle Mustard Green, Corn, Green Pea,*  
*Rice Calrose, Sunnyside Egg*

Potato Pave 18  
*Yukon Gold, Truffle Aioli, Parmigiana Reggiano,*  
*Fresh Shaved Truffle*

Truffle Fries 18  
*Potato Russet, Parmigiana Reggiano, Truffle Aioli,*  
*Fresh Shaved Truffle*

Truffle Mac and Cheese 18  
*Housemade Macaroni,*  
*Truffle Bechamel, Mozzarella, Parmigiana Reggiano,*  
*Fresh Shaved Truffle*

Sauté Mushroom 22  
*Cremini, Portabello, Shimeji, King Oyster*

Brussel Sprouts 22  
*Honey Balsamic Glazed, Ricotta Yogurt Drizzle,*  
*Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion*

Caesar Salad 22  
*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,*  
*Parmigiano Reggiano, House Caesar Dressing*

## Sauce

House of Dawn Steak Sauce 5  
Madeira Demi Glace 5  
Cognac Green Peppercorn 5  
Cowboy Butter 5  
Blue Cheese Crust 5