



THE BUTCHER'S CUT

by Chef David Burke

Bring the Steakhouse Home

Premium USDA Prime steaks, expertly dry-aged using Chef David Burke's patented Himalayan pink sea salt process. Order ahead and enjoy restaurant-quality steaks on your own grill.



DRY-AGED 45-DAY



24OZ
RIBEYE
\$75.00



18OZ
STRIPLOIN
\$65.00



10OZ
CENTER-CUT FILET
\$76.00

NON DRY-AGED



38OZ
PORTERHOUSE
\$120.00



32OZ
TOMAHAWK
\$135.00



SIGNATURE ACCOMPANIMENTS

CLASSIC BORDELAISE | CHEF BURKE'S B1 SAUCE | SMOKED BONE MARROW BUTTER | BLACK TRUFFLE
ROASTED GARLIC CONFIT | HIMALAYAN PINK SALT FINISH

AGED BY TIME, PERFECTED BY SALT.



HIMALAYAN
PINK SALT
DRY-AGING ROOM



45-DAY
PATENTED
PROCESS



USDA PRIME
BLACK ANGUS
BEEF



RICHER FLAVOR
ENHANCED
TENDERNESS



EXPERTLY
PREPARED.
PERFECTLY
SERVED.



CALL: 516-877-9385