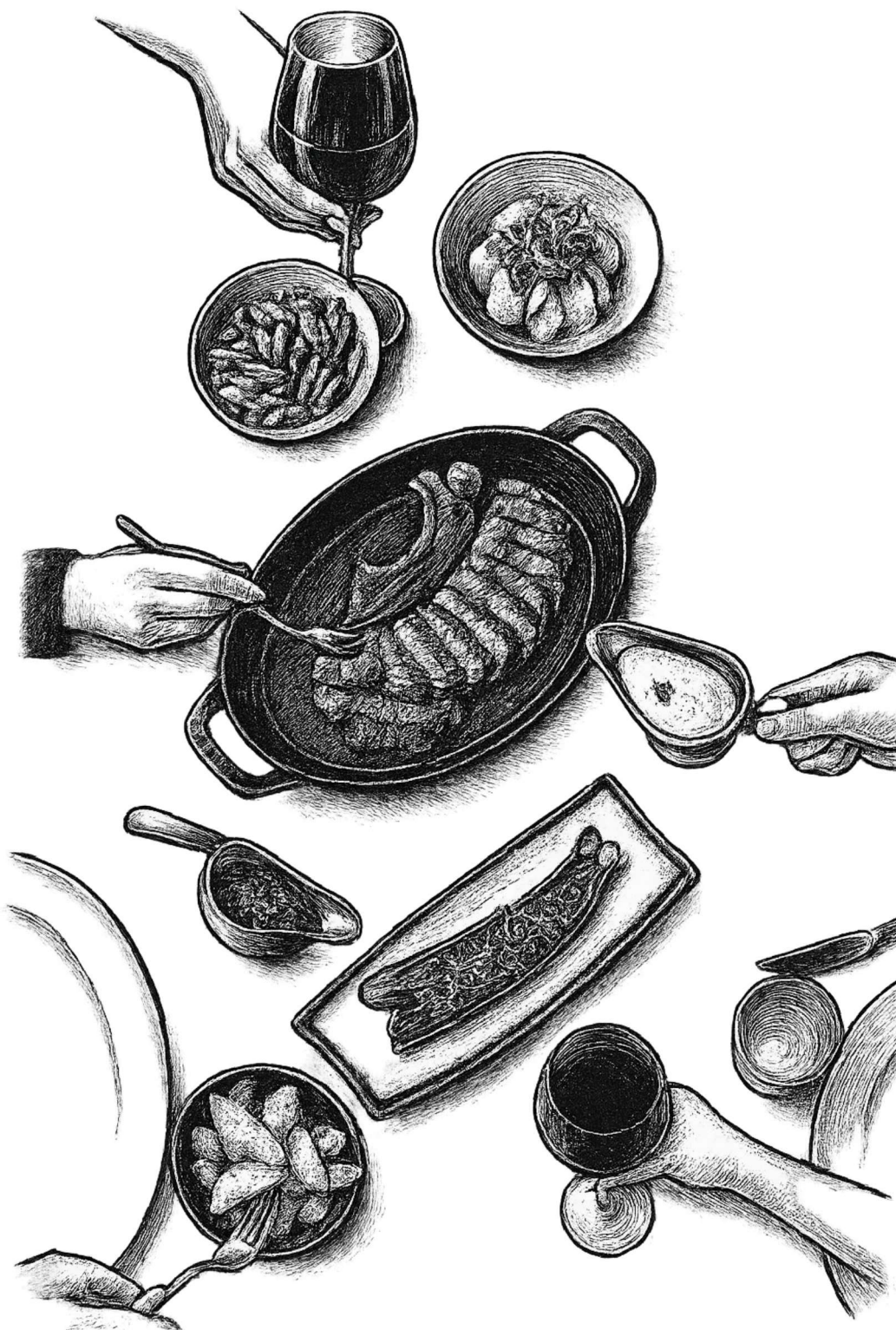


Klaw

MIAMI



KLAW BEEF PROGRAM



OUR CUTS ARE DRY-AGED IN HOUSE, COOKED OVER A LIVE FIRE, FUELED BY
A MIXTURE OF HICKORY AND OAK.

ANGUS



PORTERHOUSE (30 OZ)*	\$175
T-BONE (25 OZ)*	\$140
BONE IN NY STRIP (25 OZ)*	\$125
BONE IN RIBEYE (25 OZ)*	\$190
CHATEAUBRIAND (14 OZ/20 OZ)*	\$110/\$145
FILET (8 OZ)*	\$75

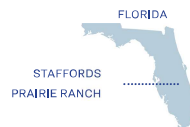
BRAUNVIEH



TOMAHAWK (35 OZ)*	\$255
PORTERHOUSE (30 OZ)*	\$175
T-BONE (25 OZ)*	\$140
BONE IN STRIP (25 OZ)*	\$125

FLORIDA CRACKER

subject to availability

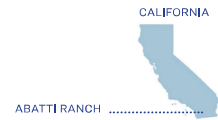


BONE IN RIBEYE (25 OZ)*	\$145
STRIPLOIN (16 OZ)*	\$110
FILET (8 OZ)*	\$70

SIDES

MASHED POTATOES with truffle butter + \$5	\$15
GOLDEN SWEET POTATO miso butter, togarashi, pecorino	\$18
GRILLED ASPARAGUS garlic and chili oil, pine nuts, lemon zest, pecorino	\$19
BABY CARROTS honey, harissa, butter, pine nuts, fine herbs	\$17
STEAK FRIES parmesan, truffle	\$18
SMOKED BROCCOLINI fine herbs, garlic, pecorino	\$17
MIXED MUSHROOMS herb butter	\$17
CREAMED SPINACH mornay, gruyere, parmesan, nutmeg	\$17
GRILLED VEGETABLE SALAD seasonal	\$19

AMERICAN WAGYU



BONE IN RIBEYE (25 OZ)*	\$260
STRIPLOIN (16 OZ)*	\$175

KOBE BEEF

Served with housemade kimchi, fresh wasabi,
scallions & sesame ponzu

A5 STRIPLOIN*

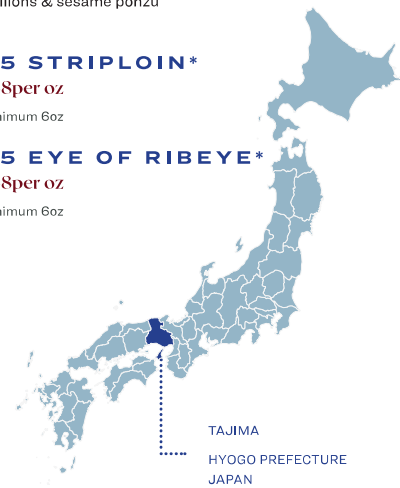
\$38per oz

Minimum 6oz

A5 EYE OF RIBEYE*

\$38per oz

Minimum 6oz



AUSTRALIAN WAGYU

*NEW



RIBEYE (16 OZ)*	\$140
EYE OF RIBEYE (8 OZ)*	\$85

SAUCES

PEPPERCORN	\$5
TRUFFLE	\$8
CHIMICHURRI	\$5
SMOKED BBQ	\$5
PERI-PERI	\$5
YAKINIKU	\$5

Klaw Miami adds a 20% service charge to guests' bills

Wifi: welcome!

@klawrestaurant

f/klawrestaurant