

BEEF PROGRAM

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

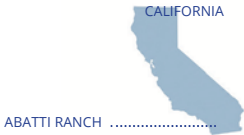
ANGUS

TOMAHAWK (60 OZ)*	\$295
PORTERHOUSE (32 OZ)*	\$175
T-BONE (28 OZ)*	\$140
BONE IN STRIP (24 OZ)*	\$125
BONE IN RIBEYE (25 OZ)*	\$160
CHATEAUBRIAND (14 OZ/20 OZ)*	\$110/\$145
HANGER STEAK (10 OZ)*	\$75
FILET (8 OZ)*	\$60



AMERICAN WAGYU

BONE IN RIBEYE (25 OZ)*	\$275
STRIPLOIN (16 OZ)*	\$175
FLANK (8 OZ)*	\$58



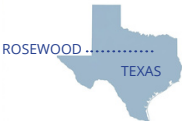
BRAUNVIEH

TOMAHAWK (35 OZ)*	\$235
PORTERHOUSE (30 OZ)*	\$195
T-BONE (28 OZ)*	\$185
BONE IN STRIP (25 OZ)*	\$165



AMERICAN WAGYU

PORTERHOUSE (32 OZ)*	\$345
BONE IN RIBEYE (25 OZ)*	\$310
T- BONE (28 OZ)*	\$285
BONE IN STRIP (25 OZ)*	\$205

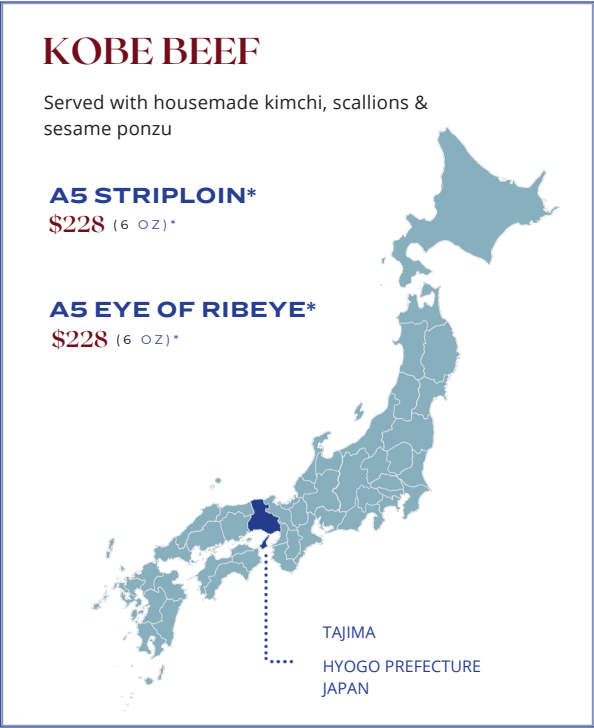


KOBE BEEF

Served with housemade kimchi, scallions & sesame ponzu

A5 STRIPLOIN*
\$228 (6 OZ)*

A5 EYE OF RIBEYE*
\$228 (6 OZ)*



AUSTRALIAN WAGYU

RIBEYE (16 OZ)*	\$160
PICANHA (14 OZ)*	\$135
DENVER STEAK (8 OZ)*	\$92



SIDES

MASHED POTATOES with truffle butter + \$5	\$15
GRILLED ASPARAGUS garlic and chili oil, pine nuts, pecorino	\$19
BABY CARROTS honey, harissa, butter, pine nuts, fine herbs	\$17
STEAK FRIES with parmesan +\$3/ with truffle +\$3	\$12
GRILLED BROCCOLINI black lime vinaigrette, smoked chilli, crispy shallots	\$17
CREAMED SPINACH mornay, gruyere, parmesan, nutmeg	\$17

SAUCES

AU POIVRE	\$9
TRUFFLE MUSHROOM	\$15
BLACK GARLIC BORDELAISE	\$11
FRESH CHIMICHURRI	\$7
HARISSA	\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
** If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
* Klaw Miami adds a 20% service charge to guests bills