

## A GOOD PLACE TO START

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### Fried Wagyu Beef Tongue

salad of cucumbers & roasted peanuts, lime, mint, adobo sauce, and oven dried tomatoes \$20

### Roasted Maitake Mushrooms <sup>GF</sup>

pickled hon shimeji mushrooms, burnt onion purée, persimmons, shiitake mushroom ginger sauce, and whole grain mustard crème fraîche \$16

### Garlic Roasted Quail <sup>GF</sup>

beets braised in curry leaves, poached local apples, radish, and beet-apple cider purée \$15

### Steamed Mussels

braised seasonal greens & fennel, house cured bacon, and chardonnay broth, served with grilled baguette \$15

### C-Star Signature Steak Tartare

hand chopped to order with capers, shallots, parsley, and quail egg, served with toasted baguette \$20

### Charcuterie and Cheese Plate

daily selection of cured meats and domestic cheeses served with whole grain mustard, cornichons, and seasonal fruit mostarda \$40

### Selection of Today's Raw Oysters <sup>GF</sup>

pear gelée, tarragon, and lemon oil "dippin dots"  
half dozen \$24                      dozen \$48

### Hudson Valley Duck Rilette <sup>GF</sup>

figs cooked in rhubarb vinegar, toasted buckwheat, finished with a dust of bay & fig leaves \$14

## SOMETHING IN THE MIDDLE

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### Local Potato Bisque

potato bread, red onion jam, black pepper apples, and potato tuille \$13 (add \$2 for split)

### "C-Star Caesar" <sup>GF</sup>

crisp gem lettuce, house smoked bacon lardons, white anchovy, and shaved parmesan, with house made caesar dressing \$12

### Local Organic Greens <sup>GF</sup>

farmers' market lettuce mix, ricotta salata, toasted hazelnuts, and citrus segments, with honey-balsamic vinaigrette \$11

### Heirloom Carrots <sup>GF</sup>

burrata ice cream, marinated cucumber, cilantro chimichurri, hen cracklins, and binchotan charcoal dust \$14

## ENTRÉE

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### Hudson Valley Duck Breast <sup>GF</sup>

lemon curd, glazed turnips & kale, seared foie gras, chicken liver sauce, and king trumpet mushrooms \$42

### Seared Big Eye Tuna <sup>GF</sup>

braised fennel, fennel seed rub, allspice dried pear, passion fruit brown butter, and fennel fronds \$38

### Roasted Lamb <sup>GF</sup>

lamb loin with honey braised lamb shoulder, sautéed artichokes, roasted bell pepper purée, local grapes, and pickled salt & pepper cucumber \$45

### Grilled Local Carrots <sup>GF</sup>

carrot purée, black garlic, buckwheat, roasted local squash, and arugula sylvetta (vegetarian) \$24

### Pan Roasted Sea Bass <sup>GF</sup>

broccoli risotto, asparagus, burnt radish-parmesan purée, and shaved radish \$36

### House Made Pappardelle

Kurobuta pork shoulder, roasted pasilla peppers, smoked cheddar, and sage brioche bread crumbs \$29

<sup>GF</sup> Denotes items that are gluten free. Some other menu items can be prepared gluten free or vegetarian upon request. Ask us.

**BRING HOME THE BEST. DROP IN ON OUR BUTCHER SHOP FOR THE CITY'S FINEST SELECTION OF HAND-CUT MEATS AND SEASONINGS.**

Items are subject to change based on availability. Corkage Fee is \$25 for each 750 mL.

Consuming raw or under cooked shellfish, seafood, meat or eggs may increase your risk of food borne illness.

Before placing your order please inform your server if anyone in your party has a food allergy or dietary restrictions.

# COWBOY STAR

RESTAURANT AND BUTCHER SHOP

## COWBOY STAR HAND CUT STEAKS FROM OUR BUTCHER SHOP

served with daily accompaniments of farm fresh vegetables and mashed potatoes

All of our steaks are hand cut in our butcher shop to maximize quality and consistency. We source from independent, family owned, humanely managed ranches in an effort to bring you only the best products.

10 oz. Bison New York Strip  
our offering of 100% grass fed bison is from Durham Ranch in Wyoming \$48

8 oz. Filet Mignon  
our tender filet is "Natural" Angus and aged for 21 days from Lone Pine Ranch in Covelo, CA \$49

12 oz. New York Strip  
aged for 21 days to create a perfect balance of flavor, our strip is "Natural" PRIME Black Angus from Golden West Ranch in Sprague, WA \$46

40 oz. Porterhouse for Two  
our double - cut Porterhouse is PRIME "Natural" Monson Ranch Beef and is aged for 21 days \$110

18 oz. T - Bone  
PRIME "Natural" Monson Ranch Beef and is aged for 21 days \$50

14 oz. Ribeye Steak  
remarkably tender and flavorful, our Ribeye is PRIME Natural from Smart Creek Ranch in Drummond, MT, and aged for 21 days \$47

8 oz. Wagyu Skirt Steak  
our American "kobe style" steak from Snake River Farms is known for its intense marbling \$50

Dry - Aged Ribeye  
we dry age our ribeyes for 35 days following our own strict specifications to ensure a hearty flavor profile  
Cattleman's Cut 18 oz. Bone-In \$65  
Off the Bone 14 oz. \$56

8 oz. Hokkaido Wagyu New York  
flown in from Japan, aged for 23 days, and composed with saffron poached honey onion, sauce with our house-cured coppa and black truffle, and sautéed asparagus \$100

### 12 oz. Miyazaki Filet Chateaubriand

This steak is absolute decadence. Flown in from Japan, our hand cut filet has 24 days of age with Chateaubriand Sauce and served with your choice of two sides. \$200

 All steaks and sauces are Gluten Free.

#### YOUR CHOICE OF SAUCE \$3

BÉARNAISE

BORDELAISE

CHIMICHURRI

C1 STEAK SAUCE

BRANDY PEPPERCORN

CREAMY HORSERADISH

RAW HORSERADISH

#### ADDITIONS & SIDES (MAY NOT BE USED AS SUBSTITUTIONS)

Fried Cage - Free Natural Hen Egg \$6 

Crumbled Bleu Cheese \$6

"Oscar" Style \$22   
seasonal crab, asparagus, topped with béarnaise

Roasted Bone Marrow \$13 

Mac & Cheese \$14  
smoked garlic, bourbon shallots, bacon lardoons

Braised Beets \$12 

beet purée, roasted peanuts, lemon ricotta

Farmer's Market Spinach \$12

bechamel, almonds

Foraged Mushrooms \$14 

seasonal selection of sautéed wild mushrooms

Brussels Sprouts \$12 

house-cured pancetta

#### ABOUT OUR TEMPERATURES

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL

Cooked throughout, no pink

We are committed to supporting local and regional farmers, fishers and producers by cooking food that recaptures the simple and pure tastes found in locally grown, natural, and organic ingredients.

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Items are subject to change based on availability. Corkage Fee is \$25 for each 750 mL. Sharing a steak? Ask us to prepare an extra serving of today's accompaniments. \$5.

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