
ARGYLE

S T E A K H O U S E

Choice of an Appetizer, Entrée and Dessert

-APPETIZER-

Local Baby Beets

*asian pear, smokey goat cheese foam, orange
water cress, walnut vinaigrette*

Baby Iceberg Wedge

*bacon jam crostone, pickled red onions
smokey blue cheese dressing*

Warm Bloomsdale Spinach Salad

*organic apples, house bacon, walnuts, goat cheese
pomegranate gastric, warm bacon vinegarette*

-ENTRÉE-

Baja Striped Bass 6oz

King Natural Prime Filet Mignon 6oz

Brandt Farm Natural Prime Hanger Steak 8oz

-SAUCE-

Lemon Butter

Cognac & Green Peppercorn

Chimichurri

Argyle Steak Sauce

-SIDES-

Signature Argyle Potato Tots

-and-

Roasted Pumpkin

sage butter

-DESSERT-

Argyle S'Mores

New York Style Cheesecake

graham cracker crust, mixed berry compote

\$50 per person
(excludes tax and gratuity)

Chef De Cuisine
William Griggs