the royce

WOOD-FIRED
STEAK
HOUSE

APPETIZERS

HEIRLOOM TOMATOES 12.
white balsamic, basil seeds, goat cheese crostini

YOUNG CAESAR SALAD 9./16. (*for two*)
parmesan, white anchovy

BUTTER LETTUCE 10.
avocado, beets, farm egg

WILD KALE SALAD 14.
smoked bacon, dates, crisp brie, walnuts

STEAK TARTARE 16.
tabasco vinaigrette, quail egg, potato chips

WAGYU BEEF CARPACCIO 18.
spicy radishes

JUMBO SHRIMP COCKTAIL 18.
cocktail sauce, basil aioli

SEARED YELLOWFIN TUNA 16.
aged soy, cucumber

DUNGENESS CRAB CAKE 18.
sumac, celery root- apple slaw

MAINE LOBSTER BISQUE 12.
sherry vinegar

OYSTERS 18.
on the half shell, from the wood-grill or gratin

YELLOWFIN TUNA TARTARE 16.
yuzu dressing, green apple, crisp rice

IN HONOR OF THE 100TH ANNIVERSARY OF THE HUNTINGTON HOTEL, WE ARE FEATURING A 100TH ANNIVERSARY SPECIAL

one dozen oysters on the half shell
one bottle Perrier Jouët, Brut, "Grand", Champagne, France, NV
$100

U.S. PRIME CUTS

Moyer Farm, Grain-Fed USDA Prime, Pennsylvania

NEW YORK STRIP	*14oz*	42.	*18oz*	54.
FILET MIGNON	*8oz*	42.	*12oz*	56.
RIBEYE	*14oz*	40.		
DRY-AGED SIRLOIN	*18oz*	58.		

Brandt Beef, 100% All-Natural, Brawley, California

HANGAR	*10oz*	36.
RIBEYE	*14oz*	49.
FILET MIGNON	*8oz*	56.

GLOBAL CUTS

Greg Norman Signature Australian Wagyu

OUTSIDE SKIRT	*10oz*	36.
NEW YORK STRIP	*14oz*	68.
RIBEYE	*12oz*	65.

Japan

WAGYU STRIP LOIN	*market price per oz*
KOBE TENDERLOIN	*market price per oz*

TO SHARE

PORTERHOUSE	*32oz*	90.
COTE DE BOEUF	*32oz*	98.
AUSTRALIAN WAGYU TOMAHAWK	*48oz*	190.

all cuts are served with your choice of sauce:
bordelaise, béarnaise, horseradish cream, chimichurri

GLOBAL CUT TASTING
savor and compare a taste from around the world.
our chef will prepare 3 select cuts and you can compare the unique flavors each has to offer
3 oz. tasting cuts excluding japan kobe 88.

SEASONAL SELECTIONS

Land

12OZ WISCONSIN VEAL CHOP 52.
dried cherry and pistachio veal jus

COLORADO RACK OF LAMB 58.
vadouvan jus

GRILLED AMERICAN VENISON 48.
celery root, spaetzle, sauce au poivre

ROASTED AND BRAISED BERKSHIRE PORK 34.
crisp pork belly, pink lady apples

Sea

GRILLED HAWAIIAN SWORDFISH 30.
butternut squash, citrus, watercress

WILD KING SALMON *38.*
english peas, lemon

JOHN DORY 44.
meuniere style, lemon verbena

BUTTER POACHED MAINE LOBSTER 48.
tarragon vermouth butter

Chef de Cuisine | **PERRY POLLACI**

Sous Chef | **LAUREN KIM**

Manager | **MATT NATHANSON**

VEGETABLES

GRILLED BROCCOLINI *garlic confit, chili flakes* 9.
WILD MUSHROOM FRICASSEE 12.
GRILLED ARTICHOKES 12.
MARKET ONIONS 9.
TRUFFLED SPINACH 9.
GRILLED ASPARAGUS *blood orange* 9.
SEASONAL MARKET VEGETABLES 9.
ONION RINGS *guinness, yuzu buttermilk* 9.

POTATOES & GRAINS

ROYCE "LOADED" TWICE BAKED POTATO
pancetta, sour cream 9.
MAC & CHEESE *tasso ham* 9.
POTATOES AU GRATIN 9.
SOFT POLENTA *aged gouda* 9.
POTATO PURÉE *horseradish* 9.
HAND CUT FRENCH FRIES 7.

All of our steaks are prepared on an Aztec wood-fired grill over White Oak and seasonal wood to sear in the maximum flavor and juiciness of each cut.

Our seafood consists of the freshest local and global selections available, and our produce is sourced from the local farmer's market and our organic garden on property.

Chef's Signature Cut

**Vegetarian Menu available upon request*

**A 20% gratuity will be added to parties of 8 or more*