urban HILL

THE SUNDAY TABLE

steak dinner for you & yours

$265 | $325
32 oz | 42 oz

The Main Event

Dry-Aged Creekstone Porterhouse
green peppercorn demi-glace

For the Table

Smoked Beet Salad
farm greens, smoked beets, strawberries, goat cheese, basil, mint, pepitas, miso-honey vinaigrette

Skillet Rolls
herb butter, sea salt

Hatch Mac & Cheese
hatch chile, cheddar, gruyère

Whipped Potatoes

Grilled Broccolini
lemon, crispy garlic

Dessert

choice of

Sticky Toffee Pudding
warm toffee sauce, maple ice cream, candied pecans

or

Mini Pie
chocolate, banana cream, or key lime

The Perfect Bottle

Knuttel Family 'Sebastian's Infinite Limits' 2021 82
Cabernet Sauvignon | *Dry Creek Valley, Sonoma, California*

Lando 2022 140
Pinot Noir | *Sonoma Coast, California*

Executive Chef Nick Zocco - *Beverage Manager* Elizabeth Sullivan

note: consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A 2% fee applied to food, removable upon request, is included for our non-tipped hourly kitchen associates. They and we thank you for your consideration! 20% gratuity applied for parties of six or more, adjustable upon request.