

COWBOY STAR

RESTAURANT AND BUTCHER SHOP

A GOOD PLACE TO START

Buttermilk Fried Sweetbreads

with a refreshing green apple-savoy slaw, crispy potato, and a decadent bourbon sauce. 12

Niman Crispy Pork Cheeks

served with a rich porcini mushroom polenta, broccoli raab and pork jus 14

Braised Lamb Short Ribs

braised for hours until incredibly tender and served with a potato dumpling and whiskey-currant sauce 12

Maine Lobster Gnocchi

house made gnocchi with farmers' market fava beans, lobster mushrooms, crab meat and a pea vine garnish 15

American Wagyu Carpaccio

thinly sliced Wagyu served traditionally with shaved parmesan, crispy capers, wild arugula and toasted baguette 14

Heirloom Tomato Salad

gorgeous heirloom tomatoes along side gooseberries, mache and endive salad with a verjus vinaigrette 12

Yellow Corn Soup

house made from sweet summer corn and served with a watercress pistou garnish 8

Farmer's Market Lettuce Mix

fresh lettuce mix with shaved asparagus, toasted almonds, sheep's milk cheese and a house made balsamic vinaigrette 9

Dungeness Crab Cake

succulent dungeness with piquillo pepper aioli, petite salad, blood oranges and a light blood orange oil 12

"C-Star Caesar"

crisp little gem lettuce, bacon lardoons, shaved parmesan, house made caesar dressing and white anchovy garnish 11

ENTRÉE

Jidori Chicken Breast

pan roasted airline Jidori Chicken breast with sautéed squash, lemon - potatoes, sautéed greens, and a house made chimichurri 22

Niman Pork Duo

a duo of Niman Ranch pork plated with sautéed red chard, roasted parsnips, marbled potatoes, and a savory bourbon sauce 27

Elysian Fields Farm Lamb

renowned Elysian Fields Lamb with swiss chard, cipollini onions, chickpea puree and a delicate lamb jus 38

Seared Sea Scallops

pan seared until golden crusted and served with miner's lettuce, house spiced poached kumquats and a sweet onion risotto 29

Wild Alaskan King Salmon

line caught wild Alaskan King Salmon seared and served with crispy polenta along with sautéed spinach, robust summer truffles and a delicate white wine reduction 32

Hudson Valley "Cage Free" Duck

perfectly prepared Hudson Valley duck breast plated with farmers market french beans, house made pommes anna, braised turnips and an aromatic lavender - honey glaze 27

Alaskan Halibut

fresh line caught Alaskan Halibut served with a classic ratatouille, crispy leeks and a tangy tomato coulis 36

Cowboy Star sources only the freshest ingredients for each and every dish. We utilize farmers' markets to find the best produce available and are committed to offering the absolute highest quality. Our seafood program also follows the strict Monterey Bay Aquarium's "Seafood Watch" to ensure total sustainability in an effort to save the oceans.

 denotes items that are Gluten Free

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 and management's discretion. There is a \$5 charge for shared entrées. 18% gratuity on parties of 6 or more.



COWBOY STAR HAND CUT STEAKS FROM OUR BUTCHER SHOP

served with farm fresh vegetables and daily accompaniments

All of our steaks are hand cut in house to maximize quality and consistency. We source independent, family owned ranches in an effort to bring you only the best products. We have selected only "Natural" programs which means antibiotics and growth hormones are NEVER used. Cowboy Star is also recognized by Humane Farm Animal Care for our support and dedication to the Certified Humane Raised and Handled program. Nothing but the best.

40 oz. Porterhouse for Two
our double - cut Porterhouse is aged for 21 days, certified piedmontese beef from Montana Ranch 82

20 oz. Bone in Strip
we dry age this PRIME steak from Greater Omaha for 35 days following strict specifications to ensure a hearty flavor profile 46

22 oz. Cattleman's Cut Rib Chop
our mouth-watering PRIME Meyer Natural Ribeye from Nebraska is aged for 21 days and served on the bone 42

8 oz. Filet
our tender filet is "Natural" Certified Angus Beef and will melt in your mouth 39

12 oz. New York Strip
aged for 21 days to create a perfect balance of flavor and tenderness, our strip is PRIME Certified Angus Beef 36

14 oz. Ribeye Steak
remarkably tender and flavorful, our Ribeye is PRIME Natural from Meyer Ranch in Nebraska and aged for 21 days 35

14 oz. American Bison Ribeye
this all - natural Bison Ribeye is 100% pasture raised and grass fed from the Durham Ranch in Wyoming 38

10 oz. Skirt Steak
our American Wagyu from Snake River Farms in Idaho explodes with rich flavor 32

ADD TO ANY STEAK

Sautéed Onions	Sautéed Mushrooms	Crumbled Bleu Cheese	"Oscar" Style <i>served with Crab, Asparagus and topped with Bernaise</i>	Roasted Bone Marrow
\$9	\$9	\$3.50	\$22	\$9

ABOUT OUR TEMPERATURES

RARE <i>Very red, cool center</i>	MEDIUM RARE <i>Red, warm center</i>	MEDIUM <i>Pink center</i>	MEDIUM WELL <i>Slightly pink center</i>	WELL <i>Cooked throughout, no pink</i>
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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. We strive to raise awareness of a more sustainable food future, while helping to restore a sense of community that brings us back to a more homegrown time.

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