# Swagyuu N Seafood

## Wagyu Beef Entrée Courses

NOTHING BUT THE BEST PREMIUM CUTS
PREPARED ON HICKORY SMOKE WOOD LIVE FIRE

Your choice of 2 Sides

### Japanese A5 Wagyu
From Kagoshima & Shizuoka

- A5 Top Sirloin (6oz) ..... $63
- A5 Ribeye (6oz) ..... $78
- A5 New Strip (6oz) ..... $78
- A5 Filet Mignon (10oz) ..... $138
- A5 Bone-In Ribeye (25oz) ..... $218

### Australian Wagyu
From Margaret River or Stone Axe

- Top Sirloin (6oz) ..... $53
- Ribeye (6oz) ..... $68
- New York Strip (6oz) ..... $68
- Filet Mignon (10oz) ..... $118
- T-Bone (25oz) ..... $158
- Porter House (30oz) ..... $188
- Tomahawk with Bone (35oz) ... $238

### Australian Lamb Chops

- (3) Lamb Chops ..... $49

### Sides

- Mac & Cheese ..... $5
- Garlic Mashed Potatoes ... $5
- Fired Rice ..... $5
- Garlic Noodles ..... $5
- (3) Pice Corn ..... $5
- (3) Broccolini ..... $5
- (3) Jumbo Asparagus ..... $5
- Lobster Mac & Cheese ..... $15
- Lobster Mashed Potatoes ... $15

Kagoshima & Shizuoka
The Finest regions of Japan

### Australian Wagyu

Margaret River or Stone Axe
Premium Wagyu from Australia

### Sauces & Butters

- Garlic Cream Sauce ..... $1.50
- Swagyuu House Sauce ..... $1.50
- Chimichurri Sauce ..... $1.50
- Garlic Butter ..... $1.50
- Swagyuu Butter ..... $1.50

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THANK YOU FOR DINING WITH US.
WE APPRECIATE YOUR SUPPORT.