



**T U R N E R ' S**

EST. 1978

## **PRIME AFFAIRS**

### **TUESDAY STEAK NIGHT**

#### **The “Prime” Selection**

*Choice of Prime Cut*

**8oz American Wagyu • 88**

**18oz Prime Dry Aged Bone-In NY Strip • 76**

**22oz Prime Dry Aged Bone-In Ribeye • 123**

*Choice of Enhancement*

**Truffle Madeira • Smoked Chimichurri • Au Poivre**

*Served with*

**Velvety Potato Purée • Grilled Asparagus**

#### **The “After Dark” Board**

*Serves Three to Four Guests*

**All Three Prime Selections • 275**

*Enhancements Include*

**Truffle Madeira • Smoked Chimichurri • Au Poivre**

*Served with*

**Velvety Potato Purée • Grilled Asparagus**

#### **Sommelier Wine Pairing**

*Spark After Dark*

**Champagne Henriot Maison Fondée Brut Souverain NV • 55 ½ bottle**

*Tempting Reds by the Glass*

**Giovanni Rosso Contrade Nuove Etna Rosso 2022 • 20**

**Faust Estate Cabernet Sauvignon Napa Valley 2023 • 30**

*Tempting Reds by the Bottle*

**Ciacci Piccolomini d’Aragona Brunello di Montalcino 2020 • 220**

**Forman Estate Cabernet Sauvignon 2018 • 300**