

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

Bourbon Braised Pork Belly

served with a black olive and mushroom stuffing, caper berries, sautéed chives and pork jus 14

Braised Beef Cheeks

braised for hours until incredibly tender served with a potato galette, braised chard and beef jus 12

C-Star Signature Steak Tartare

our hand chopped steak tartare is prepared to order with capers, shallots and parsley then topped with a quail egg and served with toasted baguette 14

Heirloom Beet Salad

gorgeous farmers' market heirloom beets, creamy burrata cheese with maché, toasted pistachios and endive 12

Seasonal Roasted Squash Soup

house made from hand selected farmers' market seasonal squash garnished with cinnamon crème fraîche and pumpkin seed oil 8

Farmers' 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 crab with a fresh watercress salad, old bay seasoning with a stone ground mustard rémoulade sauce 12

"C-Star Caesar"

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

ENTRÉE

Pan Roasted Chicken Breast

pan roasted Shelton Farms airline Chicken breast with olive oil potatoes, farmers market spinach finished with a lemon - thyme and chicken jus 22

Pork Duo

a duo of Salmon Creek Farm pork plated with a cauliflower puree, baby broccoli, grilled mushroom polenta and meyer lemon gremolatta 27

Seared Sea Scallops

pan seared until golden crusted and served with watercress, preserved kumquats and a pecorino risotto 29

Wild King Salmon

line caught wild King Salmon seared and served with brussels sprouts, pearl onions, kabocha squash puree and black pepper beurre blanc 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

White Sea bass

prepared with a delicate potato crust and served with salsify, spinach, beech mushrooms, clams and finished with a spiced broth and lemon oil 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. Corkage Fee is \$20 for each 750 mL. 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 "Natural" Certified Angus Beef and is aged for 21 days 82

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

20 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 aged for 21 days 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 "Natural" PRIME Certified Angus Beef 38

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

10 oz. Skirt Steak
our American Wagyu from Snake River Farms in Idaho explodes with rich flavor 34

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	Pan Seared Scallop
\$11	\$11	\$5.50	\$22	\$9	\$7

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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