

Robert's Dream Philly

1. The Beef should be the star. We only use locally raised Akaushi Beef from the Upper Cut (Liberty, MO). Not only is the flavor outstanding, but this strain of Wagyu is healthier because of the abundance of mono-unsaturated fatty acid.



2. We make our au jus from scratch using Akaushi beef and beef shanks. The traditional Amoroso bun was good, but prone to fall apart if the meat was too juicy, so we chose to make our own Ciabatta Hoagie bun. This has more flavor, chew and will hold up for the Best Philly experience.

3. If you want toppings, we go the extra mile here as well. We saute Vidalia onions, sweet bell peppers and portobello mushrooms with clarified butter for the Best flavor.

Philly Cheesesteak: \$14.99

(with provolone cheese)

Saute Vidalia Onion + \$1

Saute Sweet Bell Pepper +\$1

Saute Portobello Mushroom + \$2

Available for Lunch

Monday - Saturday

