

STEAKS

KOBE BEEF

212 Steakhouse is the first restaurant in the East Coast certified by the Japanese Kobe Beef Council to serve authentic Kobe beef. Because of our unique relationship with our distributor, we are able to offer this premium product between 60% and 80% off regular market prices.

RIBEYE
18 PER OZ

STRIPLOIN
18 PER OZ

TENDERLOIN
18 PER OZ

Minimum of 3 oz

USDA PRIME

FILET MIGNON 8 oz
26

DRY-AGED BONE-IN FILET MIGNON 16 oz
32

AUSTRALIAN WAGYU

SKIRT STEAK 10 oz
34

DRY-AGED T-BONE 20 oz
56

DRY-AGED T-BONE 28 OZ FOR TWO
39 per person

DRY-AGED PORTERHOUSE 40 OZ FOR TWO
60 per person

AMERICAN WAGYU

STRIPLOIN (GOLD LABEL) 10 oz
49

JAPANESE WAGYU

STRIPLOIN
12 PER OZ
Minimum of 3 oz

212

PREMIUM SELECTION

KOBE BEEF 2 oz
AUSTRALIAN WAGYU SKIRT STEAK 10 oz
AMERICAN WAGYU STRIPLOIN (GOLD LABEL) 6 oz

FOR TWO
45 per person

STEAK SAUCES steak bourbon peppercorn béarnaise bordelaise chimichurri 4

SIDE DISHES

TRUFFLED MASHED POTATOES 11

SCALLOPED POTATO GRATIN 12

FINGERLING POTATOES WITH ROSEMARY 9

BAKED POLENTA FRIES WITH PARMESAN 12

BAKED SWEET POTATOES WITH MANCHEGO 12

CREAMY SPINACH 12

SAUTÉED MIXED MUSHROOMS 12

SAUTÉED BABY SPINACH 11

SAUTÉED BRUSSELS SPROUTS 10

GRILLED MIXED VEGGIES 11