

TOURNEDOS

S T E A K H O U S E

APPETIZERS

Colossal Shrimp Cocktail (3) w/ Cocktail Sauce
\$21
“Baked” Lump Crab Cake w/ Lobster Sauce
\$21
Fried Calamari w/ Remoulade
\$17
Pappardelle Bolognese
\$25

Wagyu Meatballs w/ Tomato Sauce & Ricotta
\$18
Oysters on the Half Shell (6)
\$21
Cognac-Infused Seafood Bisque
\$16
Baked Onion Soup w/ Crostini & Gruyere Cheese
\$16

SALADS

Tomato, Sweet Onion & Fresh Mozzarella w/ Basil Pesto Dressing
\$16
The Broadway w/ Chicken, Apples, Walnuts, Grapes, Crumbled Bleu Cheese & Honey Mustard *over* Romaine
\$18
Traditional Caesar w/ Garlic Croutons, Aged Parmesan Reggiano & Pecorino Romano Cheeses
\$14
Mixed Greens w/ Balsamic Vinaigrette
\$14
Baby Spinach w/ Honey Mustard Dressing, Red Bell Peppers and Dried Raspberries
\$14

ADD GRILLED CHICKEN \$9 • ADD GRILLED SHRIMP \$8 • ADD GRILLED STEAK \$11

SANDWICHES

Shaved Steak Sandwich w/ Sautéed Onions, Portobello Mushrooms, Steak Sauce & Provolone Cheese
\$20
B.L.T. Thick-Cut Cherrywood Bacon w/ Avocado Mayonnaise on Whole Grain Wheat Toast
\$18
1/2 lb. Tournedos Steakhouse Burger w/ Bacon & American Cheese
\$20
Maple Bourbon BBQ Chicken Sandwich w/ Caramelized Onions & Cheddar Cheese
\$18
Wagyu Meatball Sandwich w/ Marinara & Provolone Cheese
\$18

ALL SANDWICHES COME WITH A CHOICE OF SEASONED FRENCH FRIES OR ONION RINGS

ENTREES

Ora King Salmon \$48
8 oz Prime Center Cut Beef Tenderloin Filet \$54
(2) 8 oz Smoked Pork Chops \$39
Petite Dry Aged Rib Steak \$55

SIDES \$12

Garlic Roasted Brussels Sprouts
Grilled Asparagus
Seasoned French Fries
Market Fresh Vegetables
Breaded Parmesan Seasoned Onion Rings
w/ Cajun Mayonnaise

*ALL STEAKS COME WITH YOUR CHOICE OF
TOURNEDOS STEAK SAUCE, HORSERADISH CREAM SAUCE,
AU POIVRE, BORDELAISE OR MAÎTRE D' BUTTER*

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

JOSE ALICEA
EXECUTIVE CHEF

Dry-Aged Beef

The first rule of dry-aged beef is: it's more expensive. The second rule of dry-aged beef is: if a restaurant is serving a dry-aged product, it definitely will say so on the menu. The third rule of dry-aged beef is: if a restaurant uses descriptors such as "custom-aged," "prime-aged" or any other kind of "hyphenated-aged," it is not serving dry-aged beef. See rule No. 2.

What's so special about dry-aged beef?

Only a tiny amount, less than two percent of all good beef, is good enough to be dry-aged, & most of this is graded "prime." A small percentage of "choice beef," Certified Black Angus, for example, is also dry-aged. At the slaughterhouse, steers are cut into sections like whole ribs (from which rib steaks are cut) or whole strip loins (from which New York strip steaks are cut) & shipped for dry-aging where the meat is put into refrigerated walk-in boxes for three to four weeks. The temperature in these aging rooms is a constant 34 to 38 degrees F, the humidity a steady 50 to 60 percent. During this period, two things happen. First the meat loses a great deal of moisture: a 20-pound whole strip loin will lose about 20 percent of its weight. The good news is that this moisture loss concentrates flavor. The second effect of dry-aging is that the beef's enzymes break down the muscle fibers, tenderizing the meat. When a whole strip loin has gone through the entire dry-aging process, the outside turns a deep mahogany color, & the texture is that of stiff leather saddle – more like something you'd ride on than something you'd eat. But the crusty exterior is trimmed dramatically, reducing the weight of the strip loin by an additional 20 to 25 percent, another reason why dry-aged beef costs so much.

Dry-aged beef was the norm until about 20 years ago, when someone got the bright idea to put beef in vacuum-sealed plastic bags before it left the slaughterhouse. In this hermetically sealed environment the meat aged in its own juices, hence the term "wet-aging." Wet-aged beef is not exposed to air, so it doesn't lose so much moisture. Nor is there a thick crust to be heavily trimmed as w/ dry-aged meat, so the meat is considerably cheaper. This helps explain why close to 99 percent of beef – including the meat used at many steak houses – is wet-aged. While wet-aging avoids product loss from shrinkage & trimming, it also misses out on the intensified flavor that comes w/ that moisture loss.

Beef is the cornerstone of Tournedos' menu, concept & reputation. Tournedos is the only restaurant in Upstate New York that invests in Dry-aging & hand-butchered our beef on premises to ensure unparalleled quality, tender texture, & outstanding flavor. Most steak houses believe that dry-aging is not worth the time or the expense... **at Tournedos, we do.**



TOURNEDOS

S T E A K H O U S E

Wagyu Beef

Wa – Japanese or Japanese-Style Gyu – The Japanese word for a Cow or Cattle

Wagyu beef is intensely marbled with softer fat, has a higher percentage of monosaturated fats, omega-3 and omega-6 fatty acids and is lower in cholesterol than commodity beef. The combination of these fats delivers a distinctive rich and tender flavor compared to other beef.

The most exclusive Wagyu in the world comes from Kobe, Japan. People use the term Kobe and Wagyu beef interchangeably in the US thinking it refers to the same premium imported Japanese beef, when it does not. Consequently, restaurants and retailers market various types of American and Australian Wagyu beef as Kobe beef. **ALL KOBE IS WAGYU, BUT NOT ALL WAGYU IS KOBE.** Many restaurant menus feature "Kobe Burgers" or "Kobe Steaks." The internet is flooded with online companies offering Kobe Beef, Kobe Burgers, Kobe-Style Beef and Wagyu Beef. The truth is authentic Kobe Beef is very rarely seen on restaurant menus in the USA. Legitimate Kobe Beef is priced around \$200 per portion for a steak, and \$50 for a burger. If you see something on a menu referred to as Kobe priced less than that, it is most likely domestic or imported Wagyu.

BMS – Beef Marbling Score – BMS is the score rating given to red beef for the amount of intramuscular flecks of fat which give the meat a marble-like pattern.

The USDA scale for upper-grade meat quality has three levels: Select, Choice, and Prime. Prime is the highest USDA grade. Roughly 2% of traditional US cattle are graded as Prime – equivalent to a Wagyu BMS score of 5. Over 90% of Wagyu cattle grade out as at least Prime, with most reaching a BMS score of 7-9. Wagyu's intense marbling occurs from genetics and from the cattle spending more time on special feed, about 30 months as compared to commodity beef cattle which are fed about 24 months. At **Tournedos**, we serve Durham Ranch Wagyu Beef (**and only with a BMS score 7-9**). Durham Ranch Wagyu is raised by the Strube Ranch in Pittsburg, Texas. The Strube Ranch is a family owned and operated cattle ranch with over 100 years of experience raising beef. Durham Ranch Wagyu cattle are all natural; never given any growth-promoting antibiotics or added hormones and are fed an all-natural vegetarian diet.