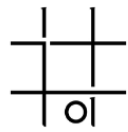


GUI

STEAKHOUSE



RESTAURANT WEEK MENU

3 COURSE DINNER | \$60 PER PERSON

Available Daily

4PM TO CLOSE

Please choose one from each course.

Appetizers

Caesar Salad (V)

Lettuce, Candied Anchovy, Parmesan
Cheese, Umeboshi Dressing

Double Cut Bacon

Heritage Pork Belly
Chunjang Glaze

Mandoo

Pan-Seared Galbi Dumpling
Muoc Cham Sauce, Cheese Tuile

Tuna Crudo

Yellowfin Tuna Sashimi, Papaya Salad
Leche De Tigre

Salmon Tartare

Szechuan Pepper Aioli, Salmon, Gochugaru
Potato Chips, Gribiche, Milkbread toast



Entrées

Kimchi Wagyu Fried Rice & Black Pepper Steak

Grilled over Premium Binchotan
Charcoal, House Gui Sauce, French Fries

Wild Mushroom & Tofu Sotbap

Marinated Tofu, Crispy Shallot, Mistake Cremini
Mushroom, Black Garlic Sauce

Hanger Steak

Barley Risotto
Thyme Black Garlic

Grilled Chicken

Sautéed Wild Mushrooms
Diane Sauce

Branzino

Grilled, fennel tomato salad
Prik Nam Pla Sauce

Filet Mignon +25

Certified Black Angus Beef, Pomme Puree
Black Garlic Bordelaise

GUI Signature Prime Rib Special +35

Shio Kombu and Nuruk Rub, Served with
Pomme Puree, Yu Choy, Au Jus and Horseradish Cream

Dessert

Profiteroles

Chocolate Choux
Black Sesame Ice Cream, Caramel Sauce

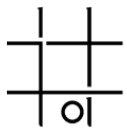
Strawberry Shortcake

Vanilla Cake, Matcha Cream
Strawberry Puree, Whipped Crème Fraiche



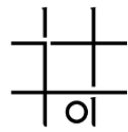
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





GUI

STEAKHOUSE



RESTAURANT WEEK MENU

2 COURSE LUNCH | \$30 PER PERSON

Available Daily

12PM to 3PM

Please choose one from each course.

Appetizers

Caesar Salad (V)

Lettuce, Candied Anchovy
Parmesan Cheese
Umeboshi Dressing

Chopped Salad (VG)

Market Greens, Radicchio
Sunflower Seeds
Tangerine Dressing

Salmon Tartare

Szechuan Pepper Aioli, Salmon
Gochugaru Potato Chips, Gribiche
Milkbread toast

Entrées

Steak Frites

Grilled over Premium Binchotan
Charcoal, House Gui Sauce, French Fries

Wild Mushroom & Tofu Sotbap

Marinated Tofu, Crispy Shallot, Mistake Cremini
Mushroom, Black Garlic Sauce

Grilled Chicken

Sautéed Wild Mushrooms
Diane Sauce

Branzino

Grilled, fennel tomato salad, Prik Nam
Pla Sauce

Eggplant Katsu (V)

Celery Root, Comte Bechamel
Tomato Rose Sauce

Gui Burger

Prime Beef, Brioche Bun, Tomato, Lettuce
Caramalized Onion Jam, French Fries

Filet Mignon +21

Certified Black Angus Beef, Pomme Puree
Black Garlic Bordelaise

GUI Prime Rib Sandwich +9

Single Malt Au Jus
Horseradish Cream, French Fries



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

