

COTE

TO-GO

Appetizers

Wedge Salad 16

Iceberg lettuce, bacon, tomato,
sesame dressing

Cote House Salad 16

Crispy gem lettuce, baby arugula, finger musket
grape, Jersey tomato, Korean mustard vinaigrette

Sweet & Tangy Chicken Nuggets 16

Gochujang glaze

“Steak & Eggs” 58

Hand-cut filet mignon tartare
with Golden Ossetra caviar, milk toast

Bowls

Butcher’s Bowl 27

3 chef selected cuts with rice, pickles

USDA Prime Galbi Bowl 27

Sweet and savory soy marinated, diamond-cut
short ribs

Cote Bibimbop

mountain vegetables, fried egg, gochujang

Vegan/Vegetarian 22

Beef 24

Kimchi Wagyu “Paella” 28

Kkakdooki kimchi, Wagyu beef fried rice,
fried egg

Cote Feast

Please allow additional time

For Two | 108

For Four | 216

The Ultimate Steak Feast at Home
Four chef selected premium cuts, two stews,
and ssam kit

Ssam Kit

So you can make wraps!

16

8 x Lettuce
6 oz Ssamjang
Scallion Salad
Korean Accompaniments

Extras

Kimchi Stew 14

Spicy and tart stew with kimchi, pork belly, gochugaru

Dwenjang Stew 14

Deeply savory stew with anchovy broth, zucchini, tofu, potato

★Scallion Salad..... 6

Cabbage Kimchi..... 6

Kkakdooki Kimchi..... 6

Ssamjang..... 4

Wedge Salad Dressing 4

White Rice 4

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

