

# COTE

## TO-GO

### Appetizers

**Wedge Salad** ..... 14

Iceberg lettuce, bacon, tomato,  
sesame dressing

**Cote House Salad** ..... 14

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

**Sweet & Tangy  
Chicken Nuggets** ..... 14

Gochujang glaze

**“Steak & Eggs”** ..... 52

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

### Bowls

**Butcher’s Bowl** ..... 25

3 chef selected cuts with rice, pickles

**USDA Prime Galbi Bowl** ..... 25

Sweet and savory soy marinated, diamond-cut  
short ribs

**Cote Bibimbop**

mountain vegetables, fried egg, gochujang

**Vegan/Vegetarian** ..... 18

**Beef** ..... 20

**Kimchi Wagyu “Paella”** ..... 24

Kkakdooki kimchi, Wagyu beef fried rice,  
fried egg

### Cote Feast

Please allow additional time

**For Two | 84**

**For Four | 160**

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**..... 5

**Cabbage Kimchi**..... 5

**Kkakdooki Kimchi**..... 5

**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.

