

STEAK NIGHT

featuring Pat LaFrieda steaks & chops

STARTERS

THE WEDGE 12

maple-black pepper glazed double smoked bacon, 6 minute egg
gorgonzola, buttermilk ranch dressing

FRENCH ONION SOUP AU GRATIN 12

caramelized vidalia onions, gruyère, sourdough

BACON & EGGS 12

crispy berkshire pork belly, fried organic cage free egg
shallot marmalade, house-made mustard

TENDERLOIN STEAK TARTARE 14

egg yolk custard, calabrian chili, brioche

STEAKS & CHOPS

BLACK ANGUS FILET-9OZ 70

DRY AGED CENTER CUT SIRLOIN-14OZ 75

TBONE-24OZ 75

YELLOWFIN TUNA STEAK-10OZ 38

BERKSHIRE HERITAGE PORK CHOP-12OZ 40

BLACK ANGUS RIB EYE-16OZ 60

AUSTRALIAN LAMB RACK-14OZ 65

PAN ROASTED CAULIFLOWER STEAK-9OZ 22

CHEFS SPECIALTIES

SURF & TURF: maine lobster tail, drawn butter 20

ROSSINI: caramelized hudson valley foie gras, truffle 15

OSCAR: crabmeat, jumbo prawn, caviar 15

BLEU: pt. reyes bleu cheese, port-shallot marmalade, thyme 10

SIDES

SELECT TWO - EACH ADDITIONAL SIDE 10

parties of five or more, please select three family style sides

WHIPPED YUKON GOLD POTATO

plugra butter and shaved chives

TWICE BAKED POTATO

aged cheddar and applewood smoked bacon

CRISPY DUCK FAT POMMES FRITES

pimentón aioli

AU GRATIN POTATO

double cream and parmesan

CREAMED SPINACH

béchamel, black truffle

GRILLED ASPARAGUS

hollandaise

ROASTED BROCCOLINI

calabrian chili and lemon zest

CHAMPIGNONS FRICASSÉE

foraged mushrooms, brandy, fines herbs

SAUCES

SELECT ONE - EACH ADDITIONAL SAUCE 8

CABERNET REDUCTION

BÉARNAISE

SMOKED BONE MARROW COMPOUND BUTTER

LUGER STYLE STEAK HOUSE SAUCE

GREEN PEPPERCORN AU POIVRE

CHIMICHURRI

DESSERTS

WARM APPLE COBBLER with vanilla gelato 5

for a nominal fee, please select a dessert off of our fine dessert menu

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
please inform your server of any allergies and dietary restrictions.