

# STEAK NIGHT

featuring Pat LaFreida steaks & chops

## STARTERS

THE WEDGE 13

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 14

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

TENDERLOIN STEAK TARTARE 15

egg yolk custard, calabrian chili, brioche

## STEAKS & CHOPS

BLACK ANGUS FILET-9OZ 75

DRY AGED CENTER CUT SIRLOIN-14OZ 80

TBONE-24OZ 80

BERKSHIRE HERITAGE PORK CHOP-12OZ 45

BLACK ANGUS RIB EYE-16OZ 75

AUSTRALIAN LAMB RACK-14OZ 68

## CHEFS SPECIALTIES

SURF & TURF: maine lobster tail, drawn butter 22

ROSSINI: caramelized hudson valley foie gras, truffle 18

## SIDES

SELECT TWO - EACH ADDITIONAL SIDE 15

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 SKIN ON FRIES

CREAMED SPINACH

béchamel, black truffle

GRILLED ASPARAGUS

hollandaise

ROASTED BROCCOLINI

calabrian chili and lemon zest

## SAUCES

SELECT ONE - EACH ADDITIONAL SAUCE 9

CABERNET REDUCTION

SMOKED BONE MARROW COMPOUND BUTTER

LUGER STYLE STEAK HOUSE SAUCE

CHIMICHURRI

## DESSERTS

WARM APPLE COBBLER with vanilla gelato 6

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.