

## APPETIZERS

<b>STRIP HOUSE ROASTED BACON*</b>	<b>24</b>
Pastrami Cured, Pickled Cucumber, Rye Bread Croutons, Hot Honey Mustard Aioli	
<b>TUNA TARTARE*</b>	<b>22</b>
Avocado Butter, Black Tobiko Caviar*, Market Radish, Spicy Aioli, Shrimp Chips	
<b>JUMBO LUMP CRAB CAKE</b>	<b>26</b>
Pickled Heirloom Carrot and Celery Root, Chipotle Aioli	
<b>LOBSTER BISQUE</b>	<b>21</b>
Sauternes, Chives	

## RAW BAR

<b>OYSTERS* 1/2 DOZEN</b>	<b>24</b>
<b>CRABMEAT COCKTAIL</b>	<b>28</b>
<b>JUMBO SHRIMP COCKTAIL</b>	<b>25</b>
House-Made Cocktail Sauce	

## SALADS

<b>BIBB LETTUCE</b>	<b>18</b>
Purple Haze Goat Cheese, Asian Pear, Spiced Walnuts, Radish, Maple White Balsamic Dressing	
<b>STRIP HOUSE CAESAR*</b>	<b>17</b>
Crisp Romaine Lettuce, Parmesan Ficelle Croutons, Classic Caesar Dressing	
<b>BABY ICEBERG WEDGE</b>	<b>19</b>
Heirloom Cherry Tomatoes, Bacon Lardons, Radish, Pickled Red Onion, Blue Cheese Dressing	
<b>BUFALA BURRATA</b>	<b>26</b>
Beef Steak Tomato, Prosciutto, Fig Balsamic, Extra Virgin Olive Oil, Grilled Focaccia	

## STRIP HOUSE STEAKS

<b>NEW YORK STRIP*</b>	<b>62   67</b>
16 oz.   14 oz. Dry Ages	
<b>FILET MIGNON*</b>	<b>53   61</b>
8 oz.   12 oz.	
<b>14 OZ. DRY-AGED RIBEYE*</b>	<b>69</b>
<b>20 OZ. BONE-IN RIBEYE*</b>	<b>73</b>
<b>38 OZ. PORTERHOUSE FOR TWO*</b>	<b>135</b>

## ENHANCEMENTS

<b>SAUCES</b>	<b>6</b>
Bordelaise, Bearnaise, Au Poivre, or Chimchurri	
<b>BLACK TRUFFLE HOLLANDAISE SAUCE</b>	<b>8</b>

## ON TOP

<b>CRAB "OSCAR STYLE"</b>	<b>26</b>
<b>DUO OF BLACKENED SHRIMP</b>	<b>12</b>
<b>DUO OF SCALLOPS</b>	<b>16</b>
<b>BLUE CHEESE CRUST</b>	<b>7</b>
<b>COLD WATER LOBSTER TAIL</b>	<b>29</b>

## ENTREES

<b>FAROE ISLAND SALMON*</b>	<b>41</b>
Baby Kale, Roasted Butternut Squash and Coconut Purée, Pumpkin Seeds, Maple Soy Buerre Noir	
<b>TWIN COLD WATER LOBSTER TAILS</b>	<b>56</b>
Burnt Lemon, Drawn Butter	
<b>MISO SEA BASS</b>	<b>48</b>
Charred Sugar Snap Peas, Truffle Citrus Beurre Monté	
<b>CRISPY ORGANIC CHICKEN</b>	<b>36</b>
Porcini Rub, Market Vegetables, Bordelaise	

## SIDES

<b>WHIPPED POTATO PURÉE</b>	<b>15</b>
<b>STRIP HOUSE POTATOES</b>	<b>15</b>
Twice-Baked Potato Gratin	
<b>BAKED POTATO</b>	<b>14</b>
Butter, Sour Cream, Bacon, Cheddar	
<b>FRENCH FRIES</b>	<b>14</b>
Petit Herbs	
<b>"1000" LAYER GOOSE FAT POTATOES</b>	<b>16</b>
Romesco Sauce	
<b>BLACK TRUFFLE CREAMED SPINACH</b>	<b>16</b>
<b>"DRUNKEN" CREMINI MUSHROOMS</b>	<b>16</b>
<b>MAC &amp; CHEESE</b>	<b>15</b>
<b>ROASTED BRUSSELS SPROUTS</b>	<b>17</b>
Chili Maple Glaze	
<b>GRILLED ASPARAGUS</b>	<b>16</b>
Black Truffle Hollandaise	

Please Inquire About Our Private Dining

Executive Chef - Christopher Acino