



Must Try

CAVIAR 'TWINKEE' 39
Kaluga Caviar
Yuzu Crème Fraîche
Traditional Garnishes

SHELLFISH PLATTERS

Chilled On Ice
or

Red Miso Butter Roasted

6 EA OYSTERS*
5 EA OISHII SHRIMP
½ MAINE LOBSTER
CHARRED LEMON
110

'RAW-SHI' BAR*

HALF DOZEN OYSTERS* 29
Coconut-Passionfruit Mignonette

OISHII SHRIMP COCKTAIL 28
Wasabi-Cocktail Sauce

SPICY SALMON TATAKI* 25
Tuxedo Sesame Seeds, Ginger, Chives

AHI TUNA CRUDO 'ROLLS'* 26
Crispy Onion, Serrano, Roasted Garlic Shoyu

TRUFFLE HAMACHI SASHIMI* 27
Scallion, Cucumber, Masago Arare, Truffle Ponzu

MAINE LOBSTER TACOS 25
Pineapple, Red Bell Pepper, Cilantro

Salads

GEM LETTUCE CAESAR 19
Garlic Streusel, Parmesan, Tempura White Anchovy

KUMATO TOMATO 'CAPRESE' 20
Cashew Tofu, Basil Pesto, Tondo Balsamic Glaze, Kizami

SLOW COOKED BEETS 20
Crispy Quinoa, Hazelnuts, Greek Yogurt, Fennel Pollen

THE 'WEDGE' 19
Bacon, Tomato, Egg, Onion, Smokey Blue Cheese, Ranch

APPETIZERS

THAI-CHILI BEEF LETTUCE CUPS 21
Pickled Carrot, Crispy Rice, Cilantro & Mint

TOKYO FRIED CHICKEN 20
Ginger-Soy, Scallion, Spicy Sesame Aioli

HAND-CUT WAGYU STEAK TARTAR* 27
Yuzu Kosho Aioli, Radish, Shallot, Olive Oil Crostini

PAN SEARED HUDSON VALLEY FOIE GRAS* 29
Macadamia, Strawberry, Mirin-Sake Gastrique, Rice Cake

'INSTANT BACON' 24
Tempura Oyster, Shredded Cabbage, Soy-Glaze

Executive Chef Kyle Johnson

Follow us on Twitter & Instagram @STRIPSTEAKLV

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

WOOD FIRED-GRILL*

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

TRIPLE SEARED JAPANESE A5 WAGYU STRIPSTEAK* 5 oz / 10 oz 225 / 450
Our Special Technique - A Three Stage Sear Sea Salt, Sake & Shoyu

7 oz CENTER CUT FILET MIGNON 66
Nebraska, USA

16 oz BONE-IN NY STRIP STEAK 68
Kansas, USA

18 oz COWBOY RIBEYE 79
Kansas, USA

8 oz F-1 FILET MIGNON 170
Kiroso, JPN

12 oz WAGYU NY STRIP 98
Mishima Reserve, USA

8 oz WAGYU RIB CAP 96
Chef's Favorite Cut

PASTURE RAISED

14OZ TOMAHAWK PORK CHOP 48

PAN SEARED HALF CHICKEN 44
Orzo Pilaf, Bloomsdale Spinach
Porcini, Chicken Jus

LARGE FORMAT

40 oz CREEKSTONE TOMAHAWK 225 for two
Kansas, USA

SEAFOOD*

All Seafood Served with Shiro Dashi Vinaigrette

SALMON 45 • **AHI TUNA** 50 • **SCALLOPS** 48 • **SEABASS** 47

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Butter Poached Half Lobster 43
Hudson Valley Foie Gras* 27
Grilled Three Shrimp 17

SAUCES

Chimichurri 4
Béarnaise 4
STRIPSTEAK Sauce 4
Horsey Crème Fraîche 4
Peppercorn Bordelaise 4
Trio of Sauces 12

TOPPINGS

Smokey Blue Cheese 8
Truffle Marrow Butter 12

Side Dishes

POTATOES

Baked - Gouda Cream, Scallion 14
Whipped - Sour Cream 15
Lobster Mashed Potato 19

ORIGINAL

Creamed Spinach - Crispy Onion 15
Mushrooms Trio - White Soy, Mirin 18
Asparagus - Yuzu Butter, Togarashi 16

STRIPSTEAK

Spicy Fried Rice - Pork Belly 16
Mac & Cheese - Black Truffle 18
Creamed Corn - Jalapeño 17

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