



STRIPSTEAK

## SEAFOOD TOWER\*GF

SHRIMP COCKTAIL, OYSTERS, MAINE LOBSTER

MUSSELS, CALAMARI ESCABECHE

Champagne Mignonette  
Gin Spiked-Cocktail Sauce  
Espelette Dijonnaise

132

## Caviar\*

Cast Iron Blinis, Potato Cakes & Classic Garnishes **CBGF**

**KALUGA HYBRID** 178

Creamy & Nutty - Asia

**IMPERIAL GOLDEN** 228

Golden Hue & Smooth Buttery Finish

**CAVIAR JELLY DOUGHNUTS\*** 17 ea

Daurenki Caviar, Yuzu Curd, Chive

## SALADS & SOUP

**THE 'WEDGE'** GF 21

Smokey Blue, Bacon, Tomato, Egg, Onion, Ranch

**CAESAR SALAD** **CBGF** 19

Ciabatta Croutons, Tempura White Anchovy

**MIXED GREENS SALAD** **V, GF** 18

Avocado, Cucumber, Carrot, Radish, Yuzu Vinaigrette

**BUTTERNUT SQUASH SOUP** **VEG, CBGF** 18

Black Trumpet Mushrooms, Farro, Chestnuts

**TRUFFLE CORN BREAD** **VEG** 13 ea

Whipped Truffle Butter

## RAW BAR

**SHRIMP COCKTAIL** **GF** 29

Gin-Spiked Cocktail Sauce

**HALF DOZEN OYSTERS\*** **GF** 32

Champagne Mignonette

**HAMACHI NORI TACO\*** **GF** 28

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

**CLASSIC SASHIMI TRIO\*** **CBGF** 38

STRIPSTEAK Shoyu, Wasabi, Pickled Ginger

**CRISPY YELLOWFIN TUNA 'NIGIRI'\*** **GF** 27

Spicy Tuna, Tuna Sashimi, Furikake

**WAGYU STEAK TARTARE\*** **CBGF** 28

Traditional Garnishes, Grilled Ciabatta

## Appetizers

**'INSTANT' DOUBLE-CUT BACON** 24

Crispy Oyster, Black Pepper Glaze

**MAINE LOBSTER TOAST** 28

Serrano Chili, Toasted Sesame, Avocado Purée

**CRISPY DUNGENESS CRAB CAKE** 29

Graffiti Cauliflower, Winter Citrus, Miso Cauliflower Cream

**HUDSON VALLEY FOIE GRAS\*** **CBGF** 34

Ginger Snap Crumble, Poached Quince, Hazelnuts

**GF** Gluten Free | **CBGF** Can be Gluten Free | **V** Vegan | **VEG** Vegetarian | **CBVEG** Can be Veg

Executive Chef: Kyle Johnson Executive Sous Chef: Birai Aguilar

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## Entrée

**MARY'S FREE RANGE CBGF** 47

### ROASTED CHICKEN

Foie Gras Dumplings  
Celery Root, Micro Turnip

**MISO-GLAZED SEA BASS\* GF** 51

Baby Bok Choy  
Honshimeji Mushroom  
Ginger Dashi

**DIVER SCALLOPS\* GF** 58

Penn Cove Mussels,  
Fennel, Potato, Pearl Onion  
Lobster Emulsion

**KUROBUTA\* GF** 57

### PORK TOMAHAWK

Fuji Apple, Hot Mustard  
Creamed Savoy Cabbage

**16 oz DUCK FAT PRIME RIB CBGF - LIMITED AVAILABILITY** 86  
Blue Cheese Popover, Fresh Horseradish, Black Truffle Au Jus

## WOOD-BURNING GRILL\*

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

### DOMESTIC GF

**7 oz CENTER-CUT FILET MIGNON** 66

Tender, Lean

**14 oz BONE-IN FILET** 117

Buttery, Subtle Sweet

**16 oz BRANDT NY STRIP STEAK** 89

Intense, Bold

**20 oz COWBOY RIBEYE** 88

Marbled, Rich

### SEA

**KING SALMON CBGF** 46

Shiro-Dashi Vinaigrette

### WAGYU GF

**5 oz JAPANESE A5 WAGYU** 260/52 per additional oz

Umami, Rich, Kagoshima, JP

**8 oz AMERICAN WAGYU RIB CAP** 108

Chef's Favorite Cut

**14 oz AMERICAN WAGYU NY STRIP STEAK** 159

Mishima Reserve Five Star

### LARGE FORMATS GF

**36 oz DRY-AGED PORTERHOUSE** for two 187

Nutty, Intense

**40 oz CREEKSTONE TOMAHAWK** for two 247

Marbled, Rich, Buttery

## ENHANCEMENTS & ADDITIONS

### ACCOMPANIMENTS

Half Lobster GF 45

Seared Foie Gras\* GF 32

Grilled Prawns GF 17

### SAUCE TRIO 10

Chimichurri GF, V 4

Béarnaise GF, VEG 4

STRIPSTEAK Sauce GF 4

Bordelaise GF 4

Creamy Horseradish VEG 4

### TOPPINGS

Blue Cheese Crumble GF, VEG 8

Bone Marrow-Black Truffle Butter GF 12

## Side Dishes

**WHIPPED POTATOES GF, VEG** 17

Butter, Chives

**CREAMED OR SAUTÉED SPINACH CBGF, VEG, V** 16

Crispy Onions

**ROASTED KING TRUMPET MUSHROOMS VEG** 18

White Soy-Mirin Glaze

**LOADED BAKED POTATO CBVEG** 16

Bacon Marmalade, Smoked Gouda

**FRIED BRUSSELS SPROUTS GF, VEG** 17

Soy-Lime Caramel, Mint

**SPICY PORK BELLY FRIED RICE GF** 16

Duck Fat Carrots, Scallion - add crab 15

**CHARRED BROCCOLINI GF, V** 17

Lemon-Garlic, Calabrian Chili

**BLACK TRUFFLE MAC N CHEESE VEG** 18

Elbow Macaroni

General Manager: Anna Howell

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