



## 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

**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

**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

**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 | MISO-GLAZED SEA BASS* GF 51 | DIVER SCALLOPS* GF 58       | KUROBUTA* GF 57         |
| ROASTED CHICKEN           | Baby Bok Choy               | Penn Cove Mussels,          | PORK TOMAHAWK           |
| Foie Gras Dumplings       | Honshimeji Mushroom         | Fennel, Potato, Pearl Onion | Fuji Apple, Hot Mustard |
| Celery Root, Micro Turnip | Ginger Dashi                | Lobster Emulsion            | 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                                      | WAGYU GF                                                                      |
| 7 oz CENTER-CUT FILET MIGNON 66<br>Tender, Lean  | 5 oz JAPANESE A5 WAGYU 260/52 per additional oz<br>Umami, Rich, Kagoshima, JP |
| 14 oz BONE-IN FILET 117<br>Buttery, Subtle Sweet | 8 oz AMERICAN WAGYU RIB CAP 108<br>Chef's Favorite Cut                        |
| 16 oz BRANDT NY STRIP STEAK 89<br>Intense, Bold  | 14 oz AMERICAN WAGYU NY STRIP STEAK 159<br>Mishima Reserve Five Star          |
| 20 oz COWBOY RIBEYE 88<br>Marbled, Rich          | LARGE FORMATS GF                                                              |
| SEA                                              | 36 oz DRY-AGED PORTERHOUSE for two 187<br>Nutty, Intense                      |
| KING SALMON CBGF 46<br>Shiro-Dashi Vinaigrette   | 40 oz CREEKSTONE TOMAHAWK for two 247<br>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<br>Butter, Chives                   |
| CREAMED OR SAUTÉED SPINACH CBGF, VEG, V 16<br>Crispy Onions     |
| ROASTED MUSHROOMS VEG 18<br>White Soy-Mirin Glaze               |
| LOADED BAKED POTATO CBVEG 16<br>Bacon Marmalade, Smoked Gouda   |
| FRIED BRUSSELS SPROUTS GF, VEG 17<br>Soy-Lime Caramel, Mint     |
| SPICY PORK BELLY FRIED RICE GF 16<br>Duck Fat Carrots, Scallion |
| CHARRED BROCCOLINI GF, V 17<br>Lemon-Garlic, Calabrian Chili    |
| BLACK TRUFFLE MAC N CHEESE VEG 18<br>Elbow Macaroni             |

General Manager: Robert Perry

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