



SEAFOOD TOWER*GF

SHRIMP COCKTAIL, OYSTERS,
MAINE LOBSTER, SCALLOP ESCABECHE

Champagne Mignonette
Gin-Spiked Cocktail Sauce
Espelette Dijonnaise

144

Caviar*

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

PETROSSIAN IMPERIAL GOLDEN 228

Golden Hue & Smooth Buttery Finish

CAVIAR JELLY DOUGHNUTS* 17 ea

Daurenki Caviar, Yuzu Curd, Chive

SALADS

THE 'WEDGE' GF 22

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

CAESAR SALAD **CBGF** 20

Ciabatta Croutons, Tempura White Anchovy

MIXED GREENS SALAD **V, GF** 19

Avocado, Cucumber, Carrot, Radish, Yuzu Vinaigrette

TRUFFLE CORN BREAD VEG 13 ea
Whipped Truffle Butter

RAW BAR

SHRIMP COCKTAIL **GF** 32

Gin-Spiked Cocktail Sauce

HALF DOZEN OYSTERS* **GF** 32

Champagne Mignonette

HAMACHI NORI TACO* **CBGF** 28

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

CRISPY YELLOWFIN TUNA 'NIGIRI'* **CBGF** 27

Spicy Tuna, Tuna Sashimi, Furikake

CLASSIC SASHIMI TRIO* **GF** 38

STRIPSTEAK Shoyu, Wasabi, Pickled Ginger

WAGYU STEAK TARTARE* **CBGF** 30

Traditional Garnishes, Grilled Ciabatta

Appetizers

'INSTANT' DOUBLE-CUT BACON **CBGF** 26

Crispy Oyster, Black Pepper Glaze

MAINE LOBSTER TOAST 30

Serrano Chili, Toasted Sesame, Avocado Purée

JUMBO LUMP CRAB CAKE 32

Pink Peppercorn Tartar, Old Bay, Sea Grass

HUDSON VALLEY FOIE GRAS* 34

Ginger Snap, Strawberry, Hazelnuts

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

Executive Chef: Kyle Johnson | Executive Sous Chef: Marcel Hunt

Follow us on Twitter & Instagram @STRIPSTEAKLV

Entrée

MARY'S FREE RANGE CBGF 49

ROASTED CHICKEN

Foie Gras Dumplings
Roasted Eggplant, Baby Zucchini

MISO-GLAZED SEA BASS* GF 55

Baby Bok Choy
Honshimeji Mushroom
Ginger Dashi

'CHAR SIU' PORK CBGF 57

TOMAHAWK *

Scallion, Sesame Seed
Pickled Fresno, Cilantro

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

8 oz CENTER-CUT FILET MIGNON 71

Tender, Lean

14 oz BONE-IN FILET 125

Buttery, Subtle Sweet

16 oz BRANDT NY STRIP STEAK 89

Intense, Bold

20 oz COWBOY RIBEYE 88

Marbled, Rich

SEA

ATLANTIC KING SALMON CBGF 48

Shiro-Dashi Vinaigrette

DAY BOAT DIVER SCALLOP CBGF 58

Wasabi Tobiko Caviar Beurre Blanc

TABLESIDE HAY SMOKED

36 oz DRY AGED PORTERHOUSE for two 245

Garlic Chili Okinawa Sweet Potato, Umami Bomb Maitake

WAGYU GF

5 oz JAPANESE A5 WAGYU 260/52 per additional oz

Umami, Rich, Kagoshima, JP

8 oz AMERICAN WAGYU RIB CAP 119

Chef's Favorite Cut

10 oz AMERICAN WAGYU SKIRT STEAK 62

Mishima Reserve Five Star

LARGE FORMAT GF

40 oz CREEKSTONE TOMAHAWK for two 247

Marbled, Rich, Buttery

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Half Lobster GF 45

Seared Foie Gras* GF 32

Grilled Prawns 19

Crab Oscar 38

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 18

Butter, Chives

CREAMED OR SAUTÉED SPINACH CBGF, VEG, V 17

Crispy Onions

ROASTED MUSHROOMS VEG 18

White Soy-Mirin Glaze

SAUTÉED ASPARAGUS VEG, CBV 19

Ginger Emulsion, Togarashi, Garlic Crunch

LOADED BAKED POTATO CBVEG 18

Bacon Marmalade, Smoked Gouda

SPICY PORK BELLY FRIED RICE 17

Duck Fat Carrots, Cilantro

JALAPEÑO CREAMED CORN GF, VEG 18

A Stripsteak Classic

BLACK TRUFFLE MAC N CHEESE VEG 20

Elbow Macaroni

General Manager: Aaron Smith

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