



SEAFOOD TOWER*GF

SHRIMP COCKTAIL, OYSTERS,
MAINE LOBSTER, SCALLOP ESCABECHE

Champagne Mignonette
Gin-Spiked Cocktail Sauce
Espelette Dijonnaise
145

Caviar*

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

PETROSSIAN IMPERIAL GOLDEN 230
Golden Hue & Smooth Buttery Finish

CAVIAR JELLY DOUGHNUTS* 24 ea
Daurenki Caviar, Yuzu Curd, Chive

SALADS

THE 'WEDGE' GF 23
Smokey Blue, Bacon, Tomato, Egg, Onion, Ranch

CAESAR SALAD CBGF 21
Ciabatta Croutons, Tempura White Anchovy

MIXED GREENS SALAD V, GF 20
Avocado, Cucumber, Carrot, Radish, Yuzu Vinaigrette

TRUFFLE CORN BREAD VEG 14 ea
Whipped Truffle Butter

RAW BAR

SHRIMP COCKTAIL GF 33
Gin-Spiked Cocktail Sauce

HALF DOZEN OYSTERS* GF 33
Champagne Mignonette

HAMACHI NORI TACO* CBGF 29
Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

CRISPY YELLOWFIN TUNA 'NIGIRI'* CBGF 28
Spicy Tuna, Tuna Sashimi, Furikake

CLASSIC SASHIMI TRIO* GF 39
STRIPSTEAK Shoyu, Wasabi, Pickled Ginger

WAGYU STEAK TARTARE* CBGF 31
Traditional Garnishes, Grilled Ciabatta

Appetizers

'INSTANT' DOUBLE-CUT BACON CBGF 27
Crispy Oyster, Black Pepper Glaze

MAINE LOBSTER TOAST 31
Serrano Chili, Toasted Sesame, Avocado
Purée

JUMBO LUMP CRAB CAKE 33
Pink Peppercorn Tartar, Old Bay, Sea Grass

HUDSON VALLEY FOIE GRAS* 39
Ginger Snap, Apple Butter, Hazelnuts

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

Executive Chef: Joseph Cadina | Executive Sous Chef: Marcell Hunt

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Entrée

MARY'S FREE RANGE CBGF 50

ROASTED CHICKEN

Foie Gras Dumplings
Celery Root, Micro Turnip

MISO-GLAZED SEA BASS* GF 56

Baby Bok Choy
Honshimeji Mushroom
Ginger Dashi

'CHAR SIU' PORK CBGF 58

TOMAHAWK *

Scallion, Sesame Seed
Pickled Fresno, Cilantro

16 oz DUCK FAT PRIME RIB CBGF - LIMITED AVAILABILITY 87
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 73

Tender, Lean

14 oz BONE-IN FILET 125

Buttery, Subtle Sweet

16 oz BRANDT NY STRIP STEAK 89

Intense, Bold

20 oz COWBOY RIBEYE 89

Marbled, Rich

SEA

ATLANTIC KING SALMON CBGF 49

Shiro-Dashi Vinaigrette

DAY BOAT DIVER SCALLOP CBGF 59

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 262/53 per additional oz

Umami, Rich, Kagoshima, JP

8 oz AMERICAN WAGYU RIB CAP 121

Chef's Favorite Cut

10 oz AMERICAN WAGYU SKIRT STEAK 63

Mishima Reserve Five Star

LARGE FORMAT GF

40 oz CREEKSTONE TOMAHAWK for two 249

Marbled, Rich, Buttery

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Half Lobster GF 47

Seared Foie Gras* GF 33

Grilled Prawns 20

Crab Oscar 39

SAUCE TRIO 11

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 9

Bone Marrow-Black Truffle Butter GF 13

Side Dishes

WHIPPED POTATOES GF, VEG 19

Butter, Chives

CREAMED OR SAUTÉED SPINACH CBGF, VEG, V 18

Crispy Onions

ROASTED MUSHROOMS VEG 19

White Soy-Mirin Glaze

FRIED BRUSSELS SPROUTS GF, VEG 18

Soy-Lime Caramel, Mint

LOADED BAKED POTATO CBVEG 19

Bacon Marmalade, Smoked Gouda

SPICY PORK BELLY FRIED RICE 18

Duck Fat Carrots, Cilantro

CHARRED BROCCOLINI GF, V 18

Lemon-Garlic, Calabrian Chili

BLACK TRUFFLE MAC N CHEESE VEG 21

Elbow Macaroni

General Manager: Aaron Smith

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