



## SEAFOOD TOWER\*GF

SHRIMP COCKTAIL, OYSTERS,  
MAINE LOBSTER, SCALLOP ESCABECHE

Champagne Mignonette  
Gin-Spiked Cocktail Sauce  
Espelette Dijonnaise

## Caviar\*

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

### PETROSSIAN IMPERIAL GOLDEN

Golden Hue & Smooth Buttery Finish

### PETROSSIAN KELUGA

Dark Black Pearls & Briny Finish

### CAVIAR JELLY DOUGHNUTS\*

Daurenki Caviar, Yuzu Curd, Chive

## SALADS

### THE 'WEDGE' GF

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

### CAESAR SALAD **CBGF**

Ciabatta Croutons, Tempura White Anchovy

### MIXED GREENS SALAD **V, GF**

Cucumber, Carrot, Radish, Yuzu Vinaigrette

### TRUFFLE CORN BREAD **VEG**

Whipped Truffle Butter

## RAW BAR

### SHRIMP COCKTAIL **GF**

Gin-Spiked Cocktail Sauce

### HALF DOZEN OYSTERS\* **GF**

Champagne Mignonette

### HAMACHI NORI TACO\* **CBGF**

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

### CRISPY YELLOWFIN TUNA 'NIGIRI'\* **CBGF**

Spicy Tuna, Tuna Sashimi, Furikake

### CLASSIC SASHIMI TRIO\* **GF**

**STRIPSTEAK** Shoyu, Wasabi, Pickled Ginger

### WAGYU STEAK TARTARE\* **CBGF**

Traditional Garnishes, Grilled Ciabatta

## Appetizers

### BRAISED PORK BELLY **CBGF**

Crispy Oyster, Black Pepper Glaze

### MAINE LOBSTER TOAST

Serrano Chili, Toasted Sesame, Avocado Purée

### JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar, Old Bay, Sea Grass

### HUDSON VALLEY FOIE GRAS\*

Apple Butter, Macadamia Nut

**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 GF

#### ROASTED CHICKEN

Braised Greens  
Kabocha, Edamame

### MISO-GLAZED SEA BASS\* GF

Bok Choy  
Honshimeji Mushroom  
Ginger Dashi

### LAMB CHOPS\* CBGF

Katsu Breaded  
Housemade BBQ  
Arugula

16 oz **DUCK FAT PRIME RIB** CBGF - LIMITED AVAILABILITY

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

Tender, Lean

#### 14 oz BONE-IN FILET

Buttery, Subtly Sweet

#### 16 oz BRANDT NY STRIP STEAK

Intense, Bold

#### 20 oz COWBOY RIBEYE

Marbled, Rich

### SEA

#### ATLANTIC KING SALMON CBGF

Shiro-Dashi Vinaigrette

#### DAY BOAT DIVER SCALLOP CBGF

Wasabi Tobiko Caviar Beurre Blanc

### WAGYU GF

#### 3 oz JAPANESE A5 WAGYU TENDERLOIN

Market Price

#### 8 oz JAPANESE A5 WAGYU RIBEYE

Market Price

#### 8 oz AMERICAN WAGYU RIBEYE CAP

Chef's Favorite Cut

#### 14 oz AMERICAN WAGYU NEW YORK

Mishima Reserve

### LARGE FORMAT GF

#### 40 oz CREEKSTONE TOMAHAWK for two

Marbled, Rich, Buttery

#### 36 oz PORTERHOUSE for two

Aged, Tender & Bold

## Side Dishes

#### WHIPPED POTATOES GF, VEG

Butter, Chives

#### CREAMED SPINACH CBGF, CBV

Parmesan Cheese, Mornay Sauce

#### ROASTED MUSHROOMS VEG

Sake Garlic Butter

#### BRUSSELS SPROUTS GF, VEG

Mustard Garlic Glaze, Fresno Peppers

#### LOADED BAKED POTATO GF, CBVEG

Bacon Marmalade, Smoked Gouda

#### SPICY PORK BELLY FRIED RICE GF

Duck Fat Carrots, Cilantro

#### BOK CHOY GF, V

Ginger Garlic Glaze

#### BLACK TRUFFLE MAC N CHEESE VEG

Four Cheese Blend

#### TRIO OF DUCK FAT FRIES GF

Ketchup, Truffle Aioli, Buffalo Ranch

## ENHANCEMENTS & ADDITIONS

Half Lobster GF

Seared Foie Gras\* GF

Grilled Prawns

Crab Oscar

Shaved Truffle

### SAUCE TRIO

Chimichurri GF, V

Béarnaise GF, VEG

STRIPSTEAK Sauce GF

Bordelaise GF

Creamy Horseradish VEG

### TOPPINGS

Blue Cheese Crumble GF, VEG

Bone Marrow-Black Truffle Butter GF

General Manager: Aaron Smith

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