



SEAFOOD TOWER*GF

SHRIMP COCKTAIL, OYSTERS,
MAINE LOBSTER, CLAMS, POKÉ OF THE DAY

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 ROYAL KALUGA

Dark Black Pearls & Briny Finish

CAVIAR JELLY DOUGHNUT*

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

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

JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar, Old Bay, Sea Grass

WOOD-FIRED BONE MARROW

Red Onion Jam, Grilled Ciabatta, Herbed Breadcrumbs

HUDSON VALLEY FOIE GRAS*

Sicilian Pistachio, Strawberry, Mini Brioche

BREAD SERVICE FOR THE TABLE **VEG**

Pull Away Brioche, Roasted Garlic Butter

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

Sweet Potato
Edamame, Natural Jus

MISO-GLAZED SEA BASS* GF

Bok Choy
Honshimeji Mushroom
Ginger Dashi

LAMB CHOPS* GF

Baby Carrots
Yukon Gold Potatoes
Black Garlic Jus

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 SCALLOPS CBGF

Wasabi Tobiko Caviar Beurre Blanc

WAGYU GF

3 oz JAPANESE A5 WAGYU TENDERLOIN

Market Price

4 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

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

Side Dishes

WHIPPED POTATOES GF, VEG

Butter, Chives

SAUTÉED GREEN BEANS GF, V

Ginger Sesame

MUSHROOM TRIO VEG

Saké Garlic Butter

ROASTED ASPARAGUS GF, VEG

Lemon Garlic Aioli

LOADED BAKED POTATO GF, CBVEG

Bacon Marmalade, Smoked Gouda

SPICY PORK BELLY FRIED RICE GF

Duck Fat Carrots, Cilantro

BLACK TRUFFLE MAC 'N CHEESE VEG

Four Cheese Blend

TRIO OF DUCK FAT FRIES GF

Ketchup, Truffle Aioli, Buffalo Ranch

General Manager: Aaron Smith

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