



CHILLED SEAFOOD TOWER*_{GF}

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

Choose Petite or Grande

miso-broiled seafood Tower*_{CBGF}

SHRIMP COCKTAIL, OYSTERS
MAINE LOBSTER, CLAMS

Choose Petite or Grande

Caviar*

Cast Iron Blinis, Potato Cakes & Classic Garnishes _{CBGF}

PETROSSIAN ROYAL KALUGA
Dark Black Pearls & Briny Finish

CAVIAR JELLY DOUGHNUT*

Daurenki Caviar, Yuzu Curd, Chive

Salads

THE 'WEDGE' _{GF}

Buttermilk 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}

Choose East Coast or West Coast

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*

Roasted Apple, Toasted Oats, 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

Follow us on Instagram @STRIPSTEAKLV

Entrée

FREE RANGE ROASTED CHICKEN GF

Sweet Potato
Maitake Mushroom
Natural Jus

MISO-GLAZED SEA BASS* GF

Bok Choy
Honshimeji Mushroom
Ginger Dashi

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

16 oz PRIME NY STRIP STEAK
Intense, Bold

20 oz COWBOY RIBEYE
Marbled, Rich

wagyu GF

3 oz JAPANESE A5 WAGYU TENDERLOIN
(50 additional per oz)

8 oz AMERICAN WAGYU RIB CAP
Chef's Favorite Cut

14 oz AMERICAN WAGYU NEW YORK
Mishima Reserve

SEA

ATLANTIC KING SALMON CBGF
Shiro-Dashi Vinaigrette

DAY BOAT DIVER SCALLOPS GF
Wasabi Tobiko Caviar Beurre Blanc

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
Bone Marrow

SAUCE TRIO
Chimichurri GF, V
Béarnaise GF, VEG
STRIPSTEAK Sauce GF
Bordelaise GF
Creamy Horseradish VEG
Peppercorn GF

TOPPINGS
Blue Cheese Crumble GF, VEG
Bone Marrow-Black Truffle Butter GF

Side Dishes

WHIPPED POTATOES GF, VEG
Butter, Chives

BLOOMSDALE CREAMED SPINACH VEG
Crispy Onion, Parmesan

MUSHROOM TRIO VEG
Saké, Garlic, White Soy

ROASTED BRUSSELS SPROUTS CBGF, VEG
Bourbon Maple - Soy, Mustard Seed

LOADED BAKED POTATO GF, CBVEG
Bacon, 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: Justin W. Wolf

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