



## 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\* ea

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

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### FREE RANGE ROASTED CHICKEN GF

Sweet Potato  
Maitake Mushroom  
Natural Jus

### MISO-GLAZED SEA BASS\* GF

Bok Choy  
Honshimeji Mushroom  
Ginger Dashi

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## WOOD-BURNING GRILL\*

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All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

### DOMESTIC GF

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#### 8 oz CENTER-CUT FILET MIGNON

Tender, Lean

#### 16 oz BRANDT NY STRIP STEAK

Intense, Bold

#### 20 oz COWBOY RIBEYE

Marbled, Rich

### SEA

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#### ATLANTIC KING SALMON CBGF

Shiro-Dashi Vinaigrette

#### DAY BOAT DIVER SCALLOPS CBGF

Wasabi Tobiko Caviar Beurre Blanc

### WAGYU GF

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#### 8 oz AMERICAN WAGYU RIB CAP

Chef's Favorite Cut

#### 14 oz AMERICAN WAGYU NEW YORK

Mishima Reserve

### LARGE FORMAT GF

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#### 40 oz CREEKSTONE TOMAHAWK for two

Marbled, Rich, Buttery

#### 36 oz PORTERHOUSE for two

Aged, Tender & Bold

## ENHANCEMENTS & ADDITIONS

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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

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WHIPPED POTATOES GF, VEG

Butter, Chives

BLOOMSDALE CREAMED SPINACH VEG

Crispy Onion, Parmesan

ROASTED BRUSSELS SPROUTS VEG

Bourbon Maple- Soy, Mustard Seeds

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: Justin W. Wolf

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