



## CHILLED SEAFOOD TOWER\*GF

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

Choose Petite 120 or Grande 240

## MISO-BROILED SEAFOOD TOWER\*CBGF

SHRIMP COCKTAIL, OYSTERS  
MAINE LOBSTER, CLAMS

Choose Petite 120 or Grande 240

## *Caviar\**

Cast Iron Blinis, Potato Cakes & Classic Garnishes CBGF

PETROSSIAN ROYAL KALUGA 89  
Dark Black Pearls & Briny Finish

CAVIAR JELLY DOUGHNUT\* 19 ea  
Daurenki Caviar, Yuzu Curd, Chive

## SALADS

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

CAESAR SALAD CBGF 21  
Ciabatta Croutons, Tempura White Anchovy

ROASTED BEET SALAD GF 22  
Quinoa, Macadamia Nut, Fennel Pollen, Truffle Burrata

MIXED GREENS SALAD V, GF 19  
Cucumber, Carrot, Radish, Yuzu Vinaigrette

## RAW BAR

SHRIMP COCKTAIL GF 30  
Gin-Spiked Cocktail Sauce

HALF DOZEN OYSTERS\* GF 30  
Choose East Coast or West Coast

HAMACHI NORI TACO\* CBGF 27  
Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

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

CLASSIC SASHIMI TRIO\* GF 33  
STRIPSTEAK Shoyu, Wasabi, Pickled Ginger

WAGYU STEAK TARTARE\* CBGF 31  
Traditional Garnishes, Grilled Ciabatta

## Appetizers

BRAISED PORK BELLY CBGF 27  
Crispy Oyster, Black Pepper Glaze

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

WOOD-FIRED BONE MARROW 36  
Red Onion Jam, Grilled Ciabatta, Herbed Breadcrumbs

HUDSON VALLEY FOIE GRAS\* 34  
Roasted Apple, Toasted Oats, Mini Brioche

BREAD SERVICE FOR THE TABLE VEG 8 ea  
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 50

Sweet Potato  
Maitake Mushroom  
Natural Jus

MISO-GLAZED SEA BASS\* GF 56

Bok Choy  
Honshimeji Mushroom  
Ginger Dashi

## WOOD-BURNING GRILL\*

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

### DOMESTIC GF

8 oz CENTER-CUT FILET MIGNON 76

Tender, Lean

16 oz NY STRIP STEAK 91

Intense, Bold

20 oz COWBOY RIBEYE 96

Marbled, Rich

### SEA

ATLANTIC KING SALMON CBGF 49

Shiro-Dashi Vinaigrette

DAY BOAT DIVER SCALLOPS CBGF 64

Wasabi Tobiko Caviar Beurre Blanc

### WAGYU GF

8 oz AMERICAN WAGYU RIB CAP 134

Chef's Favorite Cut

14 oz AMERICAN WAGYU NEW YORK 130

Mishima Reserve

### LARGE FORMAT GF

40 oz CREEKSTONE TOMAHAWK for two 245

Marbled, Rich, Buttery

36 oz PORTERHOUSE for two 220

Aged, Tender & Bold

## ENHANCEMENTS & ADDITIONS

Half Lobster GF MP

Seared Foie Gras\* GF 33

Grilled Prawns 20

Crab Oscar 39

Bone Marrow 24

SAUCE TRIO 11

Chimichurri GF, V 4

Béarnaise GF, VEG 4

STRIPSTEAK Sauce GF 4

Bordelaise GF 4

Creamy Horseradish VEG 4

Peppercorn GF 4

TOPPINGS

Blue Cheese Crumble GF, VEG 9

Bone Marrow-Black Truffle Butter GF 9

## Side Dishes

WHIPPED POTATOES GF, VEG 19  
Butter, Chives

ROASTED MUSHROOMS GF, CBVEG 19  
Herb Butter, Garlic-Soy

BROCCOLINI GF, CBVEG 18  
Lemon-Garlic, Parmesan Cheese

LOADED BAKED POTATO GF, CBVEG 19  
Bacon, Smoked Gouda

SPICY PORK BELLY FRIED RICE GF 18  
Duck Fat Carrots, Cilantro

BLACK TRUFFLE MAC 'N CHEESE VEG 21  
Four Cheese Blend

TRIO OF DUCK FAT FRIES GF 16  
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.