

# APPETIZERS

## TABLE SHARE APPETIZERS

WARM GARLIC BREAD WITH GORGONZOLA FONDUE  
6

SEAFOOD PLATEAU M/P  
OYSTERS, CRABMEAT, SHRIMP, LOBSTER, TUNA TARTARE

JUMBO SHRIMP 21  
HOMEMADE COCKTAIL SAUCE, CUCUMBER SALAD

OYSTERS ON THE HALF SHELL 16  
HALF DOZEN DAILY SELECTION

COLOSSAL CRAB MEAT COCKTAIL 22

FRIED ROCK SHRIMP 16  
CHIPOTLE DIP

LOBSTER BISQUE 15  
RED PEPPER RAVIOLI

STRIP HOUSE ROASTED BACON 16  
BABY ARUGULA, RUSSIAN DRESSING

MOZZARELLA AND ROASTED RED PEPPERS 14  
BALSAMIC VINEGAR, OLIVE OIL,

ICEBERG WEDGE SALAD 13  
SMOKED BACON, MARINATED TOMATOES,  
CREAMY PARMESAN, STILTON CRUMBLES

BELGIAN ENDIVE SALAD 15  
STILTON CHEESE, PISTACHIO AND CRUMBLED PANCETTA

CAESAR SALAD 13  
HEARTS OF ROMAINE, SOURDOUGH CROUTONS, SHAVED PARMESAN

MIXED BABY GREENS 12  
PARMESAN CRISP, TOMATO, SHERRY VINAIGRETTE

# ENTRÉES

SESAME CRUSTED YELLOW FIN TUNA 34  
ROASTED FINGERLING POTATO  
SMOKED TOMATO SAUCE

BRANZINO 30  
WILTED SPINACH AND CAPER-CHIVE BUTTER

GRILLED ATLANTIC SALMON 28  
CULTIVATED MUSHROOMS AND HERBED MUSTARD BUTTER SAUCE

PAN SEARED COD 31  
GRILLED ASPARAGUS,  
WHITE WINE-TOMATO BASIL SAUCE

CHICKEN PAILLARD 24  
ARUGULA, TOMATOES

## BROILER

NEW YORK STRIP 47

BONE IN NEW YORK STRIP 49

FILET MIGNON 39

BONE IN FILET 45

BONE IN RIB EYE 49

VEAL CHOP 42

CLASSIC PORTERHOUSE FOR TWO 105

CHEF'S "CUT OF THE NIGHT" 31

HOUSE SAUCES:  
STRIP HOUSE, BORDELAISE, STILTON CHEESE, SWEET CHILI, BERNAISE

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

# SIDES 9

BLACK TRUFFLE CREAMED SPINACH

FANTASTIC FRIED ONIONS

RIPPED POTATOES

SAUTÉED WILD MUSHROOMS

STEAMED BROCCOLI

SAUTÉED GREEN BEANS WITH GARLIC

TRUFFLE MAC AND CHEESE

ASPARAGUS AU GRATIN

SWEET POTATO FRIES

GARLIC- HERB FRIES (8)

WHIPPED POTATO PURÉE (8)

BAKED POTATO  
BACON AND SOUR CREAM

**STRIP HOUSE BURGER 23**

LETTUCE, TOMATO, PICKLE  
AMERICAN, CHEDDAR, SWISS OR STILTON

**GARLIC-HERB FRIES**

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

