



SEAFOOD PLATTER
OYSTERS, LITTLENECK CLAMS,
CRAB CLAW, SHRIMP,
.75 LB LOBSTER

FOR ONE 37 - FOR TWO 71
FOR THREE 100

SURF OPTIONS

2.5 OZ LOBSTER / 20
3 OZ CRAB / 20

SAUCES / 2

STEAK
RED WINE
BÉARNAISE
CHIMICHURRI
BLUE CHEESE
PEPPERCORN
HORSERADISH



BLUE
VERY RED, COLD CENTER
RARE
RED, COOL CENTER
MEDIUM RARE
RED, WARM CENTER
MEDIUM
PINK, HOT CENTER
MEDIUM WELL
DULL PINK, HOT CENTER
WELL DONE
NO PINK, HOT CENTER

LET'S GET SOCIAL.
SHARE YOUR
EXPERIENCE!

USE #BLTSTEAKLV

LAWRENCE SILVA
GENERAL MANAGER

AGATA SIWINSKA
CHEF DE CUISINE

APPETIZERS

*EAST & WEST COAST OYSTERS 1/2 DOZ...19 DOZ...36
JUMBO SHRIMP COCKTAIL / 21
*TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 20
CRAB CAKE / MEYER LEMON / RADISH SALAD / 18
BURRATA / TOY BOX TOMATOES / BASIL SEED VINAIGRETTE / 17
*STEAK TARTARE / TRADITIONAL GARNISHES / COUNTRY BREAD / 21
GRILLED DOUBLE CUT SMOKED BACON / PARSLEY / GARLIC / SHERRY / 16

SALADS

ROASTED BEETS / GORGONZOLA / APPLE / 15
CAESAR SALAD / PARMESAN CROUTONS / 16
CHOPPED VEGETABLE SALAD / FETA / OREGANO-MUSTARD VINAIGRETTE / 16
BABY SPINACH / MAYTAG / CHOPPED EGG / BACON VINAIGRETTE / 16
WEDGE / MAYTAG BLUE / BACON LARDON / GREMOLATA CRUMB / 16
LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA / 24

STEAK CUTS

ALL OF OUR BEEF IS USDA PRIME OR 100% NATURALLY RAISED CERTIFIED BLACK ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS & FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

CUT	WEIGHT	PRICE
*NY STRIP 28-DAY DRY AGED	16OZ	58
*BONE-IN-STRIP 28-DAY DRY AGED PRIME	20OZ	61
*BONE-IN-RIBEYE 28-DAY DRY AGED PRIME	22OZ	64
*PORTERHOUSE 28-DAY DRY AGED PRIME	36OZ (FOR TWO)	97
*FILET MIGNON	10OZ	56

KOBE-WAGYU

KNOWN FOR ITS INTENSE FLAVOR AND SUPREME TENDERNESS. THESE "AMERICAN-STYLE KOBE" BEEF CATTLE ARE FED A NATURAL DIET OF BARLEY, GOLDEN WHEAT STRAW, ALFALFA HAY, AND IDAHO POTATOES.

*AMERICAN WAGYU RIBEYE 12 OZ / 92
*AMERICAN WAGYU FILET MIGNON 6 OZ / 65

MAIN COURSES

SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / MP
GRILLED BRANZINO / ARTICHOKE BARIGOULE / PARSLEY / 39
*GRILLED TUNA / SUNFLOWER ROMESCO / CELERY / 39
GRILLED 2LB MAINE LOBSTER / COGNAC / 65
*SAUTÉED SCOTTISH SALMON / WAX BEANS / SAUCE VERTE / 35
PORT WINE BRAISED SHORT RIBS / 43
*DOUBLE CUT RACK OF LAMB / PINE NUTS / CHIVES / 56
*HERB-PARMESAN CRUSTED VEAL CHOP / 55
LEMON-ROSEMARY CHICKEN / 32

SIDES

BRUSSELS SPROUTS / 12
ONION RINGS / 12
CREAMED SPINACH / 12
MAC N CHEESE / 12
SAUTEED GREEN BEANS / GREMOLATA / 12
LOADED BAKED POTATO / 12 POTATO SKINS / 12
FRENCH FRIES / CILANTRO MAYONNAISE / 12
MASHED POTATOES / 12 TRUFFLE MASHED / 12
CARROTS / 12
STUFFED MUSHROOM CAPS / 12
HEN OF THE WOODS MUSHROOM / 12

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.