

OH OLD HOMESTEAD STEAK HOUSE

Combining tradition and elegance, The Old Homestead Steak House has been serving the finest cuts of beef in New York City for over a century. Perfect for celebrating special occasions, birthdays, private events or just a night on the town, The Old Homestead Steak House is the perfect place to enjoy the best steak Las Vegas has to offer!

Appetizers

Colossal Crab Cake 27
Blue lump crab, mustard sauce

Crisp Calamari 22
Marinara, tartar sauce

***Seared Foie Gras** 27
Belgian waffle, seasonal preserve

The Meatball 22
Marinara, ricotta cheese

Oysters Rockefeller 25
Smoked bacon, Pernod, béarnaise

Thick-Cut Applewood Smoked Bacon 24
Three thick slices

***Ahi Tuna Tartare** 25
Avocado mousse, truffle vinaigrette

Chilled Seafood

***Old Homestead Seafood Platter**
Maine lobster, king crab,
shrimp, oysters
For 2 85
For 4 170

***Golden Osetra Caviar 1 oz.** MP

***Fresh-Shucked Oysters East & West**
Per half-dozen 25

King Crab Legs
Whole-grain mustard sauce 56

Colossal Shrimp Cocktail 29
House cocktail sauce, "atomic" horseradish

Colossal Lump Crabmeat Cocktail 25

Soups and Salads

Maine Lobster Bisque 19
Lobster, whipped crème fraîche

Steakhouse Wedge 18
Crispy iceberg lettuce, Maytag blue cheese, bacon

Heirloom Beets 20
Hazelnuts, goat cheese, spiced orange vinaigrette

"Kitchen Sink" Salad 20
Shrimp, salami, bacon, avocado, tomato, hearts of palm,
blue cheese crumbles, Champagne vinaigrette

French Onion Soup 17
Sweet onions, Gruyère crouton

Classic Caesar Salad 18
Garlic croutons, classic dressing

Vine-Ripened Tomatoes with Basil 20
Fresh mozzarella cheese

Executive Chef: Michael Gill

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

We Are the King of Beef!

Best Dry-Aged Prime Steaks Anywhere
Certified Angus USDA prime beef accounts for less than 0.5% of all beef graded by the USDA,
and the certified Angus passes an additional nine quality standards above “regular” prime.

Dry-aged (minimum of 30 days) in our NYC aging box. All steaks are thick cut
and aggressively seasoned with kosher salt and fresh cracked black pepper.
Seared and crusted under 1,200°F to seal in the best dry-aged flavors.

Steaks

*Black Angus Beef Filet Mignon

8 oz. 53

12 oz. 65

*Bone-In Filet Mignon 16 oz. 72

*Sherry Brothers New York Strip 14 oz. 65

*Rib Eye Steak 16 oz. 68

*The “Gotham” Rib Eye Steak on the Bone 24 oz. 82

*“Lollipop” Rib Eye 38 oz. for Two 125

*Bone-In Porterhouse 34 oz. for Two 125

*Japanese “A5”

Wagyu

Beef strip loin

5 oz. 160

10 oz. 280

*American Wagyu

10 oz. Filet 100

Homestead Specialties

*Atlantic Salmon 42

Buckwheat noodles, shiitake mushrooms

Whole Dover Sole 80

De-boned tableside

*Diver Scallops 45

Roasted sunchoke, charred scallion condiment

*Old Homestead Burger 30

10 oz. dry-aged “Pat LaFrieda” burger seared in an 800°F,
50-year-old seasoned cast iron pan, brioche bun toasted in
foie gras butter, aged Tillamook Cheddar cheese,
caramelized onions, duck fat fries, bourbon ketchup

Live Maine Lobster 72

Broiled or steamed 2.5 lbs.

*Dry-Aged Pork Chop 59

Chorizo spaetzle, apple mustard

*Colorado Rack of Lamb 58

Bell pepper couscous, honey yogurt

Petaluma Chicken 37

Onion-beer purée, home-style stuffing

(V) Potato Gnocchi 42

Shaved black truffles, seasonal vegetables

Surf & Turf

*8 oz. Filet Mignon Oscar-Style 89

*14 oz. New York Strip, Jumbo Shrimp Scampi 94

*8 oz. Filet Mignon, Maine Lobster Tail 110

*14 oz. New York Strip, Alaskan King Crab 93

Sides

Grilled Asparagus 15

Mac & Four Cheese 15

Roasted Mushrooms 15

Sautéed Brocolini 15

Sautéed Spinach 14

*Lobster

Bacon Creamed

Mac & Cheese 26

Spinach 14

Potatoes

Duck Fat Fries 14

Baked Idaho Potato 14

Yukon Gold

Cheddar Potato

Mashed Potatoes 14

Gratin 14

Gnocchi with

Truffle Mashed

Truffle Butter 18

Potatoes 23

Add to Your Steak

*Pan-Seared Foie Gras 21

Truffle Butter 9

Melted Blue Cheese Crumble 5

Onion and Bacon 5

House-Made Steak Sauces 5

Béarnaise, bordelaise, peppercorn,
horseradish cream

*Old Homestead Sauce Flight 15

Try all four sauces

Old Homestead Meat Packing District | New York Proprietors:
Greg and Marc Sherry

(V) = Vegetarian Dish

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