



Welcome to Old Homestead Steakhouse.

Originally founded in 1868 in NYC, we take steak seriously and take pride in our title – We Are The King of Beef! Every one of our steaks are sourced from pasture-raised, hormone-free, 100% natural certified Black Angus steer. They are cut thick, seasoned with kosher salt and fresh-cracked black pepper and seared under a 1,200° F broiler.

## APPETIZERS

### Jumbo Lump Crab Cake 28

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 grilled slices

### Bone Marrow 20

poached apples, onions, bacon, crostini

### Beef Carpaccio 26

truffle aioli, petit arugula, parmesan

## CHILLED SEAFOOD

### King Crab Legs 56

whole grain mustard sauce

### Colossal Shrimp Cocktail 29

house cocktail sauce, “atomic” horseradish

### Ahi Tuna Tartare\* 28

avocado mousse, truffle vinaigrette

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

crème fraiche, chives, onions, hard boiled eggs, toast points

### Fresh-Shucked Oysters\* 6 for 20 / 12 for 36

west coast and east coast oysters available

### Jumbo Lump Crab Meat Cocktail 25

### Old Homestead Seafood Platter\* 49pp

Maine lobster, king crab legs, colossal shrimp, east and west coast oysters

## SOUP & SALAD

### Maine Lobster Bisque 19

whipped crème fraiche

### French Onion Soup 17

sweet onions, gruyère crouton

### Steakhouse Wedge 18

iceberg lettuce, maytag blue cheese, bacon

### Classic Caesar 18

garlic croutons, classic dressing

### Vine-Ripened Tomatoes with Basil (v) 20

fresh mozzarella cheese

### Heirloom Beets (v) 20

hazelnuts, goat cheese, spiced orange vinaigrette

### Kitchen Sink Salad 20

shrimp, salami, bacon, avocado, tomato, hearts of palm,

blue cheese crumbles, champagne vinaigrette

Old Homestead Steakhouse NYC

Meat Packing District

212-242-9040

Mon - Thu 12 to 10:30 / Fri 12 to 11:30 / Sat 1 to 11:30 / Sun 1 to 9:30

Proprietors: Greg & Marc Sherry

Old Homestead Steakhouse Las Vegas

Caesars Palace

702-731-7560

Sun - Thurs 4:30 to 10:00 / Fri - Sat 4:30 to 10:30

Executive Chef: Honorio Mecinas

General Manager: Hitoshi Yuhara

## USDA PRIME DRY - AGED STEAKS

Butchered and dry aged for a minimum of 30 days specifically for Old Homestead by Pat LaFrieda, imported from NYC.

*(Add sauce flight to any steak \$15)*

- 10oz filet mignon 62
- 16oz bone-in filet 72
- 14oz New York strip 68
- 16oz ribeye 69
- 24oz bone-in ribeye 82
- 38oz lollipop ribeye for two 145
- 34oz bone-in porterhouse for two 145

### WAGYU

- 8oz American wagyu rib cap 72
- 16oz American wagyu ribeye 90
- Japanese A5 striploin 5oz 160 / 10oz 280

### STEAK ADD ONS

- Shrimp Scampi 29
- Lobster Tail 60
- Oscar-Style 33
- King Crab 27
- Truffle Butter 9
- Seared Foie Gras\* 21

### ENTREES

- Scottish Salmon\*** 42  
heirloom tomatoes, fennel, watercress, organic zucchini
- Diver Scallops\*** 45  
fettuccine, Spanish chorizo, peas, citrus emulsion
- Live 2.5lb Maine Lobster** 72  
broiled or steamed
- Dover Sole** 76  
de-boned tableside
- Colorado Lamb Chops\*** 58  
chickpea, braised seasonal vegetables, lamb reduction
- Pan Seared Chicken** 37  
yukon gold potato, haricot vert, pearl onion, chicken jus
- Black Truffle Potato Gnocchi (v)** 42  
seasonal vegetables
- OH Burger** 35  
10 oz. dry-aged Pat LaFrieda burger seared in a 800°F 50-year-old cast iron pan,  
brioche bun, foie gras butter, aged Tillamook cheddar,  
caramelized onions, duck fat fries, bourbon ketchup

### POTATOES & PASTA

- Lobster Mac & Cheese\* 26
- Duck Fat Fries 14
- Yukon Gold Mashed Potatoes (v) 14
- Gnocchi with Truffle Butter (v) 18
- Baked Idaho Potato 14
- Cheddar Potato Gratin (v) 14
- Truffle Mashed Potatoes (v) 23
- Mac & Four Cheese (v) 15

### VEGETABLES

- Grilled Asparagus (v) 15
- Creamed Corn (v) 15
- Roasted Mushrooms (v) 15
- Sautéed Spinach (v) 14
- Bacon Creamed Spinach 14
- Shishito Peppers 12

(v) vegetarian dish

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