



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

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
Artichoke Barigoule, Beets, Yuzu Aioli, Pickled Ginger
- Diver Scallops*** 45
Pea Emulsion, Heart of Palm, Heirloom Carrots, Prosciutto
- Live 2.5lb Maine Lobster*** 72
Broiled or Steamed
- Dover Sole*** 76
De-Boned Tableside
- Colorado Lamb Chops*** 58
Confit Potatoes, Seasonal Mushrooms, Spring Onions
- Pan Seared Chicken** 37
Yukon Gold potato, Aged Cheddar, Trumpet Mushrooms, Chicken Jus
- Black Truffle Pappardelle Pasta (v)** 42
Seasonal Vegetables
- OH Burger*** 35
10 oz. Dry-Aged Burger, 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
- Sautéed Green Beans (v) 15
- Creamed Corn (v) 15
- Roasted Mushrooms (v) 15
- Sautéed Spinach (v) 14
- Bacon Creamed Spinach 14

OLD HOMESTEAD STEAK KNIFE SET 75 | OLD HOMESTEAD STEAK MARINADE 15

(v) Vegetarian dish

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