

STRIP HOUSE

APPETIZERS

STRIP HOUSE ROASTED BACON 23

Char Siu BBQ Glazed, Baby Arugula,
Dried Apricots

TUNA TARTARE* 20

Avocado Butter, Black Tobiko Caviar*, Market Radish,
Roasted Sesame Sriracha, Shrimp Chips

JUMBO LUMP CRAB CAKE 22

Seasonal Kimchi, Chipotle Aioli

RAW BAR

OYSTERS* ½ DOZEN 22

COLOSSAL CRABMEAT COCKTAIL 22

JUMBO SHRIMP COCKTAIL 23

SALADS

STRIP HOUSE CAESAR SALAD* 17

Crisp ROMAINE LETTUCE, SHAVED PARMESAN,
PARMESAN FICELLE CROUTONS,
CLASSIC CAESAR DRESSING

ICEBERG SALAD 18

Heirloom Cherry Tomatoes, Bacon Lardons, Radish,
Pickled Red Onion, Bleu Cheese Dressing

ITALIAN BUFALA MOZZARELLA 21

Beefsteak Tomato, Mandarin Orange, Aged Balsamic,
Extra Virgin Olive Oil, Basil Oil,
Grilled Country Bread

STRIP HOUSE ENTRÉES

FAROE ISLAND SALMON* 38

Roasted Kabocha Squash Mouseline, Edamame, Candied
Ginger, Maple Soy Beurre Noir

TWIN COLD WATER LOBSTER TAILS, 6oz EA. 52

Burnt Lemon, Drawn Butter

CRISPY ORGANIC CHICKEN 31

Porcini Rub, Market Vegetables, Porcini Jus

STRIP HOUSE STEAKS

NEW YORK STRIP*

16 oz. 58

14 oz. DRY-AGED 67

FILET MIGNON*

8 oz. 47 - 12 oz. 55

14 oz. DRY-AGED RIB EYE* 67

20 oz. BONE-IN RIB EYE* 69

PORTERHOUSE FOR TWO* 125

SAUCES & TOPPERS

SAUCES

Bordelaise 6

Béarnaise 6

Au Poivre 6

Chimichurri 6

ON TOP

Bleu Cheese Crust 7

Duo of Blackened Shrimp* 12

Colossal Crab "Oscar" 19

Cold Water Lobster Tail 26

SIDES

STRIP HOUSE POTATOES 14

Twice-Baked Potato Gratin

BAKED POTATO 14

Sour Cream, Bacon, Cheddar

WHIPPED POTATO PUREE 14

French Fries, Petit Herbs 14

GOOSE FAT POTATOES 14

Black Truffle Creamed Spinach 14

Sautéed Wild Mushrooms 14

MAC & CHEESE 14

CHARRED BROCCOLI 14

Toasted Almond, Miso Butter

GRILLED ASPARAGUS 16

Black Truffle Hollandaise

DESSERTS

KEY WEST KEY LIME PIE 15

Marshmallow Meringue

NEW YORK CHEESECAKE 14

Basque-style, Oreo Cookie Crust, Market Berries

STRIP HOUSE SIGNATURE

24-LAYER CHOCOLATE CAKE 19

COLD BREW BLACK RUSSIAN 19

Tito's Handmade Vodka, Liber & Co. Demerara Syrup,
Cold Brew Coffee, Black Cherry

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR ARE COOKED ACCORDING TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

WINE

CHAMPAGNE & SPARKLING

PROSECCO, ADRIANO ADAMI, BOSCA DI GICA 'BRUT', VENETO, NV	16 / 63
CREMANT DE BORDEAUX, AMELIA 'BRUT ROSE', BORDEAUX, NV	18 / 71

WHITE

CHARDONNAY, PATZ & HALL, RUSSIAN RIVER VALLEY, 2017	20 / 79
CHARDONNAY, PLUMPJACK, NAPA VALLEY, 2018	25 / 99
CHARDONNAY, CHABLIS 'COTE DE LECHET', LA CHABLISIENNE, 2014	18 / 71
RIESLING, DR. LOOSEN, MOSEL, 2019	15 / 60
SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, 2019	18 / 73
SAUVIGNON BLANC, SANCERRE, LANGLOIS-CHATEAU, LOIRE VALLEY, 2016	17 / 67
PINOT GRIGIO, JERMANN, VENEZIA GIULIA IGT, ITALY, 2017	17 / 67

RED

BORDEAUX BLEND, CHATEAU DE LAURETS, PUSSEGUIN SAINT-EMILION, 2015	22 / 87
MALBEC, SUSANA BALBO, MENDOZA, ARGENTINA, 2017	20 / 82
MERLOT, FERRARI - CARANO VINEYARDS & WINERY, SONOMA COUNTY, 2017	16 / 63
SUPER TUSCAN, TOLAINI 'VALDISANTI', TUSCANY IGT, 2014	22 / 87
CABERNET SAUVIGNON, BROADSIDE 'MARGARITA VINEYARD', PASO ROBLES, 2018	16 / 63
CABERNET SAUVIGNON, DRUMHELLER, COLUMBIA VALLEY, 2017	14 / 55
CABERNET BLEND, MARION-FIELD CELLARS 'TOBY TYLOR', WALLA WALLA, 2016	20 / 79
PINOT NOIR, MARION-FIELD CELLARS 'THE HARRISON', WILLAMETTE, 2017	17 / 67
PINOT NOIR, COPAIN 'TOUS ENSEMBLE', SONOMA COAST, 2017	18 / 71
RED BLEND, ORIN SWIFT, 'EIGHT YEARS IN THE DESERT', CALIFORNIA, 2018	25 / 99
RED BLEND, BOOKER 'HARVEY & HARRIET', PASO ROBLES, 2018	25 / 99
DOMAINE JOSEPH ROTY 'PRESSONIER' BOURGOGNE, 2014	25 / 99

SOMMELIER SELECTIONS

DOLCETTO D'ALBA, ROCCHES COSTAMAGNA, LA MORRA, 2014	56
CAMBRIA ESTATE WINERY JULIA'S VINYARD, PINOT NOIR, SANTA MARIA VALLEY, 2015	75
STAQ'S LEAP ARTEMIS, CABERNET SAUVIGNON, NAPA VALLEY, 2017	148

STRIPHOUSE COCKTAILS

BARBADOS TEALADA	17
MOUNT GAY ECLIPSE RUM, LIBER & CO. ORGEAT SYRUP, LIME JUICE, PINEAPPLE JUICE, CRUSHED CHERRY PINA COLADA TEA	
MOUSTACHE YOU A QUESTION.	17
RUSSELL'S RESERVE 10 YEAR BOURBON, CAPPANO ANTICA FORMULA SWEET VERMOUTH, CYNAR, LUXARDO MARASCHINO, ANGSTURA BITTERS	
PASSION FRUIT MARGARITA	18
VIVA XXXII JOVEN TEQUILA, PASSOA PASSION FRUIT LIQUEUR, MONIN VANILLA SYRUP, HIBISCUS CRYSTALS	
RAMOS CHERRY GIN FIZZ.	17
LUXARDO SOUR CHERRY GIN, LUXARDO SANGUE MORLACCO, LEMON JUICE, LIME JUICE, SIMPLE SYRUP, HEAVY CREAM, Q MIXERS CLUB SODA	
RUBY MULE	17
WHEATLEY VODKA, GIFFARD CREME DE PAMPLEMOUSSE ROSE, LIME JUICE, Q MIXERS GINGER BEER	
SEASONAL COSMOPOLITAN	17
TITO'S HANDMADE VODKA, LIBER & CO. BLOOD ORANGE CORDIAL, COMBIER CREME DE PECHE DE VIGNE, LIME JUICE, CRANBERRY JUICE	
WINTER SANGRIA.	17
LOLILLO SANGRIA, LUXARDO CHERRY SANGUE MORLACCO, ST. GEORGE SPICED PEAR, RUBY PORT	

PREMIUM COCKTAILS

BARREL-AGED OLD FASHIONED.	20
GEORGE DICKEL RYE, CLEMENT CREOLE SHRUBB, LUXARDO MARASCHINO, AGED 6 WEEKS IN BARREL	
BLACK TRUFFLE-BLUE CHEESE MARTINI.	24
ABSOLUT ELYX, HAND-STUFFED BLACK TRUFFLE-BLUE CHEESE OLIVES	

CRAFT BEER

BALLAST POINT, SCULPIN IPA, CA	9
BROOKLYN BREWERY, LAGER, NY	8
FAT TIRE, FORT COLLINS, CO	8
MAGIC HAT, #9, VT	9
DOG FISH HEAD 60 MINUTE IPA	9
TENAYA CREEK, BONANZA BROWN ALE, NV	8
VICTORY BREWING CO., GOLDEN MONKEY, PA	8

BEER/CIDER/SELTZER

BLUE MOON	8	HEINEKEN 0.0	8
BUDWEISER	7	MICHELOB ULTRA	7
BUD LIGHT	7	MODELO ESPECIAL	8
CHIMAY PREMIER RED ALE	16	STELLA ARTOIS	9
COORS LIGHT	7	STRONGBOW GOLD APPLE CIDER	8
GUINNESS	9	TRULY HARD SELTZER-PINEAPPLE	8
HEINEKEN	8		