**APPETIZERS**

**STRIP HOUSE ROASTED BACON** 21
Maple Candied Bacon, Baby Arugula, Pickled Shallots, Dried Apricots

**LOBSTER BISQUE** 16
Maine Lobster, Pearl Couscous

**CRISP CALAMARI** 19
Smoky Remoulade, Marinara Sauce, Broiled Lemon

**TUNA TARTARE** 21
Avocado Butter, Black Tobiko Caviar*, Market Radish, Black Truffle Aioli, Shrimp Chips

**JUMBO LUMP CRAB CAKE** 20
Kohlrabi Kimchi, Chipotle Aioli

**GOAT CHEESE PROSCIUTTO ROLLS** 20
Calabrian-Infused Goat Cheese, Wild Arugula, Frisée, Shaved Parmesan, Twelve-Year Aged Balsamic Glaze

**SEARED DIVER SCALLOPS** 24
Soft Stone Ground Polenta, Maitake Mushroom, Apple Brown Butter, Aged Balsamic

**GNOCCHI** 21
Foraged Mushrooms, Alto Adige Speck, 63 Celsius Hen Egg Yolk, Fresh Ricotta

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**RAW BAR**

**OYSTERS ON THE HALF SHELL** Half Dozen / 19

**JUMBO SHRIMP COCKTAIL** 20

**COLOSSAL CRABMEAT COCKTAIL** 20

**COCKTAIL COMBO** Jumbo Shrimp & 2 oz Lump Crab 20

**SEAFOOD PLATEAU** Half 55 / Full 110

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**SALADS**

**CAESAR SALAD** 14
Crisp Romaine Lettuce, Shaved Parmesan, Caesar Dressing, Paprika Croutons

**MIXED FIELD GREENS** 12
Cucumber, Red Grape Tomatoes, Aged Sherry Dressing

**ICEBERG SALAD** 16
Smoked Bacon Lardons, Tomatoes, Red Radish, Stilton Cheese Vinaigrette

**HOUSE-MADE MOZZARELLA SALAD** 21
Beefsteak Tomatoes, Figs, Aged Balsamic Fig Vincotto, Grilled Rosemary Focaccia
## Strip House Steaks*

**New York Strip**
16 oz.  55  -  20 oz. Bone-In  59

**Filet Mignon**
8 oz.  50  -  12 oz.  58

14 oz. Dry-Aged Rib Eye  56
20 oz. Bone-In Rib Eye  58

**Surf ’n Turf**  62
6 oz. Filet Mignon, Maine Lobster Tail

**Rack of Lamb**  49
Maître’d Butter

**Maine Lobster**  MP
Broiled & De-Shelled Upon Request

### Classic Cuts for Two

**Porterhouse for Two**  102
24 oz. Center Cut Châteaubriand  105

### Butters & Toppers

<table>
<thead>
<tr>
<th>Butters &amp; Toppers</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bordelaise</td>
<td>3</td>
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<tr>
<td>Béarnaise</td>
<td>3</td>
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<tr>
<td>Au Poivre</td>
<td>3</td>
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<tr>
<td>Maître’d Butter</td>
<td>4</td>
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<tr>
<td>English Stilton Blue Cheese Crust</td>
<td>7</td>
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<tr>
<td>Duo of Blackened Shrimp*</td>
<td>12</td>
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<tr>
<td>Colossal Crab &quot;Oscar&quot;</td>
<td>24</td>
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### Entrées

**Catch of the Day**  MP
Chef’s Inspired Daily Presentation

**Crispy Organic Chicken**  31
Porcini Rub, Market Vegetables, Porcini Jus

**Seared Diver Scallops**  48
Soft Stone Ground Polenta, Maitake Mushroom, Apple Brown Butter, Aged Balsamic

**Faroe Island Salmon**  39
Parsnip Puree, Swiss Chard, Miso Glazed Turnip, Chili Jam Emulsion

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Executive Chef: Dustin Rixey
SIDES

CRISP GOOSE FAT POTATOES  11
WHIPPED POTATO PURÉE   9
GARLIC-HERB FRENCH FRIES  11
STRIP HOUSE POTATOES    12
Twice-Baked Potato Gratin

BAKED POTATO    11
Sour Cream, Bacon, Cheddar

BLACK TRUFFLE CREAMED SPINACH  13

ROASTED ASPARAGUS  15
Brown Butter and Caper Emulsion

STEAMED BROCCOLI   11
Sun-Dried Tomatoes, Caper Vinaigrette

SAUTÉED WILD MUSHROOMS   12

MAC & CHEESE   12

CHEF SELECTED SEASONAL VEGETABLES   MP

- FEATURED WINE BY THE GLASS -
Cabernet Sauvignon
“The Tease” Strip House Proprietary Red by Tuck Beckstoffer Wines
Napa Valley 2015
6oz  30

PLEASE INQUIRE ABOUT OUR PRIVATE DINING.

*Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at a higher risk.

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