

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 Rémoûlade, 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

RAW BAR

OYSTERS ON THE HALF SHELL* Half Dozen / 19

JUMBO SHRIMP COCKTAIL* 20

COLOSSAL CRABMEAT COCKTAIL* 20

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

SEAFOOD PLATEAU* HALF 55 / FULL 110

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. 53 - 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

BORDELAISE	3	English Stilton BLUE CHEESE CRUST	7
BÉARNAISE	3	Duo of Blackened SHRIMP*	12
AU POIVRE	3	Colossal Crab "OSCAR"	24
MAÎTRE'D BUTTER	4		

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, MAÏTAKE MUSHROOM, APPLE BROWN BUTTER, AGED BALSAMIC

FAROE ISLAND SALMON* 39

PARSNIP PUREE, SWISS CHARD, MISO GLAZED TURNIP, CHILI JAM EMULSION

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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