

# STEAK HOUSE

Nº 316

## APPETIZERS

**BEEF CARPACCIO**  
*micro cilantro, shaved parmesan,  
evoo, sea salt* 19

**JUMBO LUMP CRAB CAKES**  
*old bay aioli, grilled lemon, cornichons* 21

**GRILLED ARTICHOKE**  
*remoulade, grilled lemon* 16

**MUSSELS & FRITES**  
*champagne, jalapeño peppers, garlic,  
hand cut french fries* 19

**SOUP OF THE DAY**  
*chef's daily inspiration* 14

**TUNA TARTARE**  
*green peppercorn crème fraiche,  
basil pesto, crostini* 21

**LOBSTER BUTTERNUT  
SQUASH CHOWDER**  
*crispy carrots, poppy seed cracker* 16

**OYSTERS ROCKEFELLER**  
*roasted tomato, spinach, pecorino cheese* 19

**BRANDING IRON ONION RINGS**  
*house-made steak sauce* 15

## SALADS

**LULU'S KALE**  
*kale, currants, pine nuts, olive oil,  
parmesan* 16

**KNIFE & FORK CAESAR**  
*whole leaf romaine, shaved parmesan,  
buttery croutons* 15

**HOUSE**  
*mixed greens, radishes, cucumbers,  
tomatoes, sweet balsamic dressing* 12

**THE WEDGE**  
*baby iceberg, smoky blue cheese,  
heirloom tomatoes, crispy bacon, red onion,  
blue cheese dressing* 15

**TOMATO & ONION SALAD**  
*marinated vidalia onions,  
buttermilk blue cheese, watercress,  
tellicherry vinaigrette* 16

## 316 PLATEAU

**CRAB LEGS • OYSTERS  
JUMBO SHRIMP**  
*remoulade, cocktail sauce*  
65/130

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**OYSTERS**  
4 EA.

**1/2 LB. CRAB LEGS**  
25

**1/2 DZ. JUMBO SHRIMP**  
21

## FISH & FOWL

**VERLASSO SALMON**  
*confit cherry tomatoes, fennel,  
horseradish vinaigrette* 36

**WHOLE DOVER SOLE**  
*shallot lemon brown butter* 60

**HALIBUT**  
*roasted carrots & parsnips, golden raisins, caramelized  
leeks, mushroom caper beurre blanc* 45

**HERB ROASTED HALF CHICKEN**  
*shallot shitake demi* 30

## PRIME BUTCHER SHOP

|               |                               |    |
|---------------|-------------------------------|----|
| <b>STEAKS</b> | AMERICAN KOBE FLAT IRON 10 OZ | 38 |
|               | AMERICAN KOBE FILET 6 OZ      | 42 |
|               | PRIME FILET 8 OZ              | 52 |
|               | PRIME NEW YORK STRIP 14 OZ    | 54 |
|               | PRIME COWBOY RIBEYE 20 OZ     | 62 |
|               | PRIME PORTERHOUSE 24 OZ       | 68 |
|               | RACK OF LAMB                  | 52 |
|               | DAILY CHOP                    | MP |

## OVER-THE-TOP

6 OZ MAINE LOBSTER TAIL 21  
KING CRAB LEGS 20 ~ CRAB CAKE 13  
LOBSTER OSCAR 15  
CRAB OSCAR 14  
BLUE CHEESE CRUST 5  
CAMELIZED ONIONS 5  
ONION RINGS 5

## SAUCES

COGNAC PEPPERCORN DEMI 5  
ARGENTINIAN CHIMICHURRI 4  
SHALLOT SHITAKI DEMI 5  
BEARNAISE 4  
BLUE CHEESE BONE MARROW BUTTER 4  
BLACK TRUFFLE BUTTER 4  
HOUSE-MADE STEAK SAUCE 3  
CREAMY HORSERADISH 3

|              |  |   |
|--------------|--|---|
| <b>SIDES</b> | LOADED "TWICE" BAKED POTATOES 11                     | ACORN SQUASH ~ SAUSAGE, WILD RICE, PECANS,<br>GOAT CHEESE, POMEGRANATE 12 |
|              | ROASTED WILD MUSHROOMS 13                            | SAUTEED ASPARAGUS 9   |
|              | MISO GLAZED HARICOTS VERTS, SHISHITO PEPPERS, EGG 11 | BUTTERMILK ROASTED GARLIC WHIPPED POTATOES 9                              |
|              | HAND-CUT FRENCH FRIES 9                              | MACARONI ~N~ CHEESE 13  |
|              | WILD MUSHROOM RISOTTO 14                             | SAUTEED GARLIC SPINACH 9  |
|              | BOURSIN CREAMED SPINACH 10                           | ROASTED BRUSSELS SPROUTS, BACON, REGGIANO 10                              |
|              | SCALLOPED POTATO & CAULIFLOWER GRATIN 13             | LOBSTER MAC ~N~ CHEESE 25   |

Chef ~ Barry Dobesh    Sous Chef ~ Terry Kreutzer