

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

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

**SWEETCORN &
CLAM CHOWDER**
smoked paprika oil, crispy carrot 15

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

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

HERB ROASTED HALF CHICKEN
shallot shitake demi 30

PRIME BUTCHER SHOP

STEAKS	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
CARAMELIZED 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

SIDES

LOADED "TWICE" BAKED POTATOES 11
ROASTED WILD MUSHROOMS 13
MISO GLAZED HARICOTS VERTS, SHISHITO PEPPERS, EGG 11
HAND-CUT FRENCH FRIES 9
WILD MUSHROOM RISOTTO 14
BOURSIN CREAMED SPINACH 10

SAUTEED ASPARAGUS 9
BUTTERMILK ROASTED GARLIC WHIPPED POTATOES 9
MACARONI ~N~ CHEESE 13
SAUTEED GARLIC SPINACH 9
ROASTED BRUSSELS SPROUTS, BACON, REGGIANO 10

LOBSTER MAC ~N~ CHEESE 25

Chef ~ Barry Dobesh Sous Chef ~ Terry Kreutzer