

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 fraiche,
micro cilantro, basil pesto, crostini* 21

SOUP OF THE DAY
chef's daily inspiration 14

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

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

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

GREENS & PROTEINS

KOBE COBB SALAD
*kobe flat iron, baby spinach,
heirloom tomatoes,
egg, bacon, avocado, blue cheese
crumbles, pickled onions, red wine
vinaigrette* 35

SOFT SHELL CRAB SALAD
*butter lettuce, radish, sprouts,
sweet potato chips,
hush puppies, sweet pickles,
green goddess dressing* 35

FISH & FOWL

WHOLE DOVER SOLE
shallot-lemon brown butter 60

VERLASSO SALMON
*heirloom cherry tomatoes confit, dill,
fennel salad, fresh horseradish vinaigrette* 36

HALIBUT
*sauce verte, white asparagus,
seasonal mushrooms, potato crisp* 45

HERB ROASTED HALF CHICKEN
shallot shiitake demi 30

PRIME BUTCHER SHOP

STEAKS	AMERICAN KOBE FLAT IRON 10 OZ	42
	PRIME FILET 8 OZ	52
	PRIME BONE IN FILET 10 OZ	55
	PRIME NEW YORK STRIP 14 OZ	54
	PRIME COWBOY RIBEYE 20 OZ	65
	PRIME PORTERHOUSE 24 OZ	68
	RACK OF LAMB	55
	BUTCHER'S CUT	MP

OVER-THE-TOP

6 OZ MAINE LOBSTER TAIL 21
KING CRAB LEGS 20 ~ CRAB CAKE 13
LOBSTER OSCAR 18
CRAB OSCAR 15
BLUE CHEESE CRUST 5
CAMELIZED ONIONS 5
ONION RINGS 5

SAUCES

COGNAC PEPPERCORN DEMI 5
ARGENTINIAN CHIMICHURRI 4
SHALLOT SHIITAKE 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
CHARRED BROCCOLI
CHILI GARLIC OYSTER SAUCE, FRESNO CHILIES 12

BAKED SWEET POTATO CREAMED CORN 12
SAUTEED ASPARAGUS 9
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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.