

STEAK HOUSE

Nº 316

APPETIZERS

PORTOBELLO CARPACCIO
*micro cilantro, shaved parmesan, cured pancetta,
watercress, raspadura cheese, lemon oil* 19

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

**1/2 GRILLED ARTICHOKE &
PALM-ARTICHOKE SALAD**
peppadews, arugula, champagne vinaigrette 17

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

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

MARKET CRUDO
*mojo de ajo, micro cilantro,
truffle golden potato crisps* 20

SOUP OF THE DAY
chef's daily inspiration 14

CRAB BISQUE
old bay crème fraiche, cheddar cracker, chives 17

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

~

OYSTERS

4 EA.

1/2 LB. CRAB LEGS

25

1/2 DZ. JUMBO SHRIMP

21

FISH & FOWL

WHOLE DOVER SOLE
shallot lemon brown butter 61

SALMON
*pistachio verte, fennel, orange, beets,
yoghurt dressing* 36

BLACK BASS
sunchokes, vidalia onion, dungeness crab 42

HERB ROASTED HALF CHICKEN
shallot shitake demi 30

PRIME BUTCHER SHOP

STEAKS	AMERICAN KOBE FLAT IRON 10 OZ	42
	PRIME FILET 8 OZ	52
	PRIME BONE IN FILET 10 OZ	56
	PRIME NEW YORK STRIP 14 OZ	55
	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
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 14
MISO GLAZED HARICOTS VERTS, SHISHITO PEPPERS, EGG 11
HAND-CUT FRENCH FRIES 10
WILD MUSHROOM RISOTTO 15
BOURSIN CREAMED SPINACH 10
SAUTEED ASPARAGUS 9

SWEET POTATO GRATIN & CURRY CAULIFLOWER 12
MACARONI ~N~ CHEESE 13
SAUTEED GARLIC SPINACH 9
ROASTED BRUSSELS SPROUTS, BACON, REGGIANO 11
LOBSTER MAC ~N~ CHEESE 25
BABY BOK CHOY, CHILI HOISIN SAUCE 9
ROASTED GARLIC WHIPPED POTATOES 10

Chef ~ Barry Dobesh Sous Chef ~ Terry Kreutzer

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

STEAK

HOUSE

N°316

DESSERTS

BOURBON BREAD PUDDING
white chocolate, pecans, salted caramel sauce 16

DARK CHOCOLATE POT AU CREME
*white chocolate cookies, chantilly cream,
espresso caramel 13*

KEY LIME PIE
passion fruit, coconut snow, whipped cream 12

BANANA BREAD FOSTER
spiced rum, roasted banana gelato 13

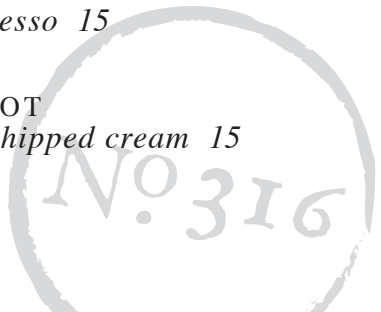
SEASONAL SORBETS & ICE CREAMS 9

BORDEAUX CHERRY CHEESE CAKE
toasted almonds, orange zest, white chocolate 15

COFFEE DRINKS

CAFE RICARDO
liquor 43, iced espresso 15

THE HOT SHOT
patron XO, baileys, coffee, whipped cream 15



STEAK

HOUSE

Nº 316

SPECIALTY COCKTAILS 15

MANHATTAN 316

*michter's rye, carpano antica, contratto bianco,
amaro nonino, orange + angostura bitters*

SO BOUGEE

*boulard calvados, avinyo cava, fresh lemon,
apple bitters, rose water*

MISS CONDUCT

*olive + black pepper infused pearl vodka,
contratto bianco, olive juice, jalapeno, boursin olive*

QUEEN BEE'S APOTHCARY

*woody creek gin, yellow chartreuse, chamomile,
honey, fresh lemon, lavender bitters*

ALPINE TIKI

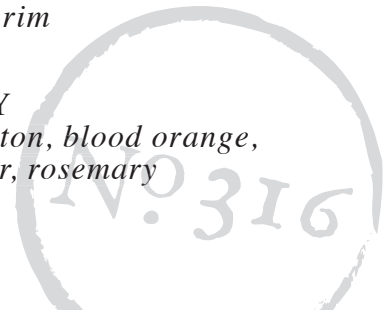
*goslings rum, peach brandy, passion fruit,
fresh lime, demerara syrup, mint*

THE FIXER

*cucumber + jalapeno infused dobel tequila,
st. germain, fresh grapefruit + lemon,
basil, salt + pepper rim*

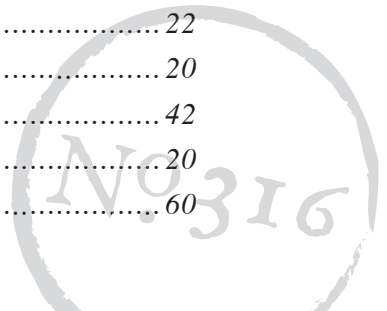
TOMFOOLERY

*breckenridge bourbon, domain canton, blood orange,
fresh lemon, sparkling water, rosemary*



SCOTCH

ARDBEG 10	16
THE BALVENIE 12	18
THE BALVENIE 14	20
THE BALVENIE 15	25
DALMORE 12	16
DALMORE 18	28
DALMORE 25	300
GLENFIDDICH 12	14
GLENFIDDICH 14	16
GLENLIVET FOUNDERS	12
GLENMORANGIE 12	16
GLENMORANGIE BACALTA	25
GLENMORANGIE 18	20
HIGHLAND PARK 12	14
HIGHLAND PARK 18	40
JURA 10	15
LAGAVULIN 16	30
LAPHROAIG 10	12
LAPHROAIG 25	30
MACALLAN 12	15
MACALLAN 18	60
MACALLAN 25 1oz.	150
MACALLAN 25 2oz.	300
OBAN 14	20
OBAN 18	32
OBAN LITTLE BAY	22
SPRINGBANK 10	20
SPRINGBANK 18	42
TALISKER 10	20
TALISKER 25	60



AFTER DINNER DRINKS

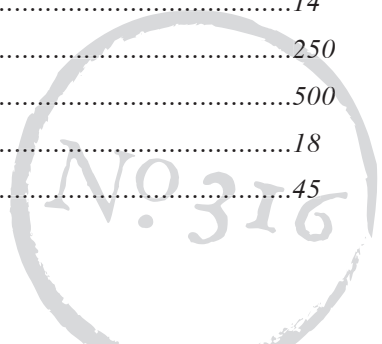
TAYLOR 10 YR TAWNY.....	14
TAYLOR 20 YR TAWNY.....	16
TAYLOR 40 YR TAWNY.....	35

DESSERT WINES

ALVEAR “SOLERA 1927” PEDRO XIMÉNEZ SHERRY MONTILLA-MORILES, SPAIN NV	12
CHÂTEAU LARIBOTTE FRANCE 2011	12
INNISKILLIN VIDAL ICE WINE CANADA 2012	14
JORGEO RDOÑEZ & CO#2 “VICTORIA” MOSCATEL MALAGA, SPAIN 2013	9
M. CHAPOUTIER BANYULS “RIMAGE” FRANCE 2011	12
SAROCCO MOSCATO D’ ASTI ITALY 2016	11
DESSERT WINE FLIGHT <i>SELECT THREE</i>	25

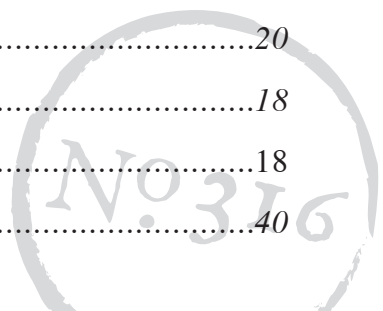
COGNACS ETC

BOULARD CALVADOS PAYS D’AUGE XO	15
BUSNEL CALVADOS VSOP	12
CHÂTEAU DU TARIQUET BAS ARMAGNAC VSOP.....	12
CHÂTEAU DU TARIQUET BAS ARMAGNAC XO	24
COURVOISIER VSOP	19
COURVOISIER XO	36
HENNESSY PARADIS	125
HENNESSY XO	40
LARESSINGLE VSOP.....	14
LOUIS XIII 1oz.....	250
LOUIS XIII 2oz.....	500
REMY MARTIN VSOP.....	18
REMY MARTIN XO.....	45



BOURBON/RYE/WHISK(E)Y

BASIL HAYDEN BOURBON	15
BLADE & BOW	18
BOOKERS BOURBON.....	15
BULLEIT BARREL STRENGTH.....	18
THE DUKE BOURBON	16
ELIJAH CRAIG BOURBON.....	15
FOUR ROSES SINGLE BARREL	14
GENTLEMAN JACK.....	16
GIFTED HORSE 15.....	25
HARPER BOURBON	20
HIBIKI	20
JAMES PEPPER 1776	12
JIM BEAM SINGLE BARREL.....	20
LARCENY	20
MICHTER'S 10 SINGLE BARREL.....	32
NIKKA.....	20
NOAHS MILL	20
THE GENTRY	16
TULLAMORE DEW	20
WOODFORD DOUBLE OAK.....	18
WOODY CREEK AGED RYE.....	18
YAMAZAKI 12	40



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

AVINYÓ 'RESERVA' BRUT CAVA, PENEDÈS, SPAIN '13.....	12
CHAMPAGNE AYALA 'ROSÉ MAJEUR' BRUT ROSÉ, CHAMPAGNE, FRANCE NV	22
GASTON CHIQUET 'TRADITION' BRUT, CHAMPAGNE, FRANCE NV	25

WHITE

BOUCHARD PÈRE & FILS 1ER CRU 'BEAUNE DU CHÂTEAU', BURGUNDY, FRANCE '13....	25
DR. LOOSEN 'BLUE SLATE' KABINETT RIESLING, MOSEL, GERMANY '15	14
DUMOL 'ISOBEL' CHARLES HEINTZ CHARDONNAY, RUSSIAN RIVER, CA '13.....	22
FUSO 21 'LE SALSE' VERDICCHIO, MATELICA, MARCHE, ITALY '16.....	11
KEN FORRESTER "PETIT" CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA '16	10
LAPORTE 'LE ROCHOY' SANCERRE, LOIRE, FRANCE '16	18

RED

ALEXANA WINERY 'REVANA VINEYARD' PINOT NOIR, DUNDEE HILLS, OR '12	25
HALTER RANCH CABERNET SAUVIGNON, PASO ROBLES, CA '14.....	20
LA SPINETTA 'VIGNETO STARDERI' NEBBIOLO, LANGHE, PIEDMONT, ITALY '13	20
CLOS DU CAILLOU 'LE BOUQUET DES GARRIGUES', CÔTES DU RHÔNE, FRANCE '15 ...	18
MONTEPELOSO 'A QUO', TOSCANA, ITALY '14	16
PALI WINE CO. 'RIVIERA' PINOT NOIR, SONOMA COAST, CA '16.....	16
PURAMUN 'RESERVA' MALBEC, MENDOZA, ARGENTINA '13	16
VALL LLACH 'EMBRUIX', PRIORAT, SPAIN '14	18
VINEYARD 29 'CRU', CABERNET SAUVIGNON, NAPA VALLEY, CA '14	30

BEERS

DOGFISH IPA ~ DELAWARE.....	6
GUINNESS ~ IRELAND	5
HAAKE BECK NA ~ GERMANY.....	5
KOLSCH ~ COLORADO	5
STELLA ARTOIS ~ BELGIUM.....	5
WEIHENSTEPHAN HEFEWEISS ~ GERMANY	6
DRAFT ~ SEASONAL SELECTION.....	AQ

