

STEAK HOUSE

Nº 316

* RAW BAR *

OYSTERS

FRESH

EAST COAST 4
WEST COAST 4

DRESSED

ROCKEFELLER (3) 15
CAVIAR 30

CHILLED

MARKET CRUDO - MP
Chef's Inspiration
KING CRAB LEGS ½ LB - 35
JUMBO SHRIMP ½ DZ - 25
TUNA TARTARE - 25
Peppercorn Crème Fraiche, Basil Pesto, Crostini

SEAFOOD PLATEAU

KING CRAB LEGS
OYSTERS
JUMBO SHRIMP
Hogwash, Cocktail, Mustard Sauce
Petit - 36 / Grand - 80 / Le 316 - 160

SALADS

LULU'S KALE
Kale, Currants, Pine Nuts, Olive Oil,
Parmesan 17

KNIFE & FORK SPROUT CAESAR
Crispy Brussels Leaves, Tomato Jam,
Lemon Oil, Worcestershire 16

SIMPLE SALAD
Market Greens, Fresh Herbs, Radish,
Champagne Vinaigrette 14

THE WEDGE
Baby Iceberg, Blue Cheese,
Heirloom Tomatoes, Candied Bacon,
Shaved Red Onion, Blue Cheese Dressing 16

TOMATO & BEET SALAD
Vidalia Onion, Point Reyes Blue,
Basil, Petite Sprouts 19

APPETIZERS

JUMBO LUMP CRAB CAKES
Pommery Mustard Sauce, Arugula, Cornichon,
Grilled Lemon 25

MUSSELS & FRITES
Champagne, Jalapeño Peppers, Garlic,
Hand Cut French Fries 21

BRANDING IRON ONION RINGS
House-Made Steak Sauce 17

BONE MARROW & STEAK TARTARE
Dijon Crust, Quail Egg,
Fried Cornichon, Parmesan 25

FOIE GRAS TORCHON
PB&J Style, Brioche, Port Wine Cherry Jam,
Pine Nut Butter, Cocoa & Pistachio Crumble 29

BLUE CRAB BISQUE
Aged Cheddar Cracker, Lemon Oil,
Pulled Crab, Chives 19
king crab +17

FISH & FOWL

WHOLE DOVER SOLE
Shallot Lemon Brown Butter 61

HALIBUT
Herb Crusted, Creamy Farro,
Smoked Bacon, Butternut Squash
Beurre Blanc 44

2 LB LOBSTER THERMIDOR
Bay Scallops, Prawns, Gruyere,
Lemon Beurre Blanc 78

SKUNA BAY SALMON
Dijon Glazed Root Vegetables,
Wasabi Crème fraiche, Farm Egg 45

SMOKED DUCK
Roasted Breast & Confit Leg,
Charred Scallions, Sweet Ponzu Glaze 45

ASK ABOUT OUR
VEGETARIAN & VEGAN OPTIONS

* PRIME BUTCHER SHOP *

AMERICAN KOBE FLAT IRON 10 OZ 46	PRIME COWBOY RIBEYE 20 OZ 75
PRIME FILET 8 OZ 58	PRIME PORTERHOUSE FOR TWO 32 OZ 115
PRIME BONE IN FILET 10 OZ 60	TOMAHAWK RIB-EYE FOR TWO 38 OZ 135
PRIME NEW YORK STRIP 14 OZ 62	COLORADO RACK OF LAMB 66 <i>Dijon Herb Rubbed Rack & Leg, Lambrusco Mint Jelly</i>
BUTCHER'S CUT MP	

• OVER-THE-TOP •

6 oz Maine Lobster Tail 29	Crab Oscar 18
King Crab Legs 34	Blue Cheese Crust 6
Crab Cake 14	Caramelized Onions 5
Lobster Oscar 21	Onion Rings 7

• SAUCES •

Cognac Peppercorn Demi 6	Bearnaise 5
Argentinian Chimichurri 5	Black Truffle Butter 5
Shallot Shiitake Demi 6	House-Made Steak Sauce .. 4
Blue Cheese Bone Marrow Butter ... 5	Creamy Horseradish 4

SIDES

Loaded "Twice" Baked Potatoes 13	Charred Asparagus 14
Miso Glazed Shishito Peppers 14	Creamed Spinach & Arugula 12
Hand-Cut French Fries 12	Sauteed Garlic Spinach 12
Haricots Verts, Mushrooms, Lardons, Shallots & Leeks 14	Roasted Garlic Whipped Potatoes 12
Brussels Sprouts, Honey, Sherry Vinaigrette, Reggiano 15	Roasted Mushrooms 15
Potato Pave, Béarnaise 14	Lobster Mac-n-Cheese 25