

STEAK HOUSE

Nº 316

* RAW BAR *

OYSTERS

DRESSED

ROCKEFELLER 25
CASINO 24

FRESH

EAST COAST 5
WEST COAST 5

CAVIAR

BJORK KALUGA
House Chips, Crème Fraiche, Chives ~ 100

CHILLED

JUMBO SHRIMP ½ DZ 29
TUNA TARTARE
Crème Fraiche, Basil Pesto, Crostini 28

SEAFOOD PLATEAU

EAST & WEST COAST OYSTERS
JUMBO GULF SHRIMP
TUNA TARTARE
Hogwash, Cocktail, Mustard Sauce
Petit ~ 30/ Grand ~ 85 / Le 316 ~ 180

SOUP & SALAD

FRENCH ONION SOUP
Gruyère, Crostini 18

TABLESIDE CAESAR
Baby Romaine, Crouton, White Anchovy,
Parmesan 22 pp (min 2 ppl)

BEET SALAD
Arugula, Frisée, Blood Orange, Humbolt Fog,
Candied Walnuts 19

LULU'S KALE
Kale, Currants, Pine Nuts,
Olive Oil, Parmesan 20

SIMPLE SALAD
Market Greens, Herbs & Vegetables,
Champagne Shallot Vinaigrette 16

THE WEDGE
Moody Blue, Heirloom Tomato, Red Onion,
Bacon, Buttermilk Blue Cheese Dressing 19
(Add Grilled Shrimp ~ Wagyu Flat Iron +24)

APPETIZERS

GNOCCHI & ESCARGOT
Garlic Butter, Parmesan, Parsley, Lemon 26

LAMB CARPACCIO*
Arugula, Truffle Pecorino, Pistachio Snow 27

BONE MARROW & SHORT RIB
Smoked Aioli, Pickled Shallot, Mustard Seed,
Grilled Sourdough 28

JUMBO LUMP CRAB CAKES
Aioli, Grilled Lemon, Cornichon 29

PRAWN & GRITS
Red Eye Gravy, Cotija Polenta 29

BRANDING IRON ONION RINGS
House-Made Steak Sauce 21

MUSSELS & FRITES
Champagne, Jalapeño Peppers, Cilantro,
Garlic, Hand Cut Fries 26

FISH & FOWL

WHOLE DOVER SOLE
Shallot Lemon Brown Butter 60

SCALLOPS*
Curried Carrot & Coconut Nage, Trumpet Royale,
Japanese Sweet Potato, Thai Basil 54

HALIBUT
Fennel Risotto, Wild Mushrooms,
Roasted Rcd Pepper Pesto 55

SCOTTISH SALMON*
Miso Glaze, Pickled Diakon Radish
& Endive Salad, Forbidden Rice 49

ROTISSERIE HALF CHICKEN
Herbs, Sherry Mushroom Ragout 39

ASK ABOUT OUR
VEGETARIAN & VEGAN OPTIONS

* PRIME BUTCHER SHOP *

WAGYU FLAT IRON 10 oz 50
BISON FILET 6 oz 54
FILET 8 oz 65
BONE-IN FILET 10 oz 70
KING'S CUT RIB-EYE 12 oz 74

KANSAS CITY STRIP 18 oz 77
COWBOY RIB-EYE 20 oz 83
PORTERHOUSE FOR TWO 32 oz 120
TOMAHAWK RIB-EYE FOR TWO 32 oz 140
COLORADO LAMB RACK 14 oz 72

BUTCHER'S CUT ~ MP

• OVER-THE-TOP •

6 oz Maine Lobster Tail MP
King Crab Legs MP
Crab Cake 15
Lobster Oscar 25
Crab Oscar 23
Moody Blue Cheese Crust... 9
Caramelized Onions 9
Onion Rings 10
Pan-Seared Scallops 24
Shaved Winter Truffle MP

• SAUCES •

Cognac Peppercorn Demi 9
Argentinian Chimichurri 8
Shallot Shiitaki Demi 9
Béarnaise 9
Blue Cheese Bone Marrow Butter 9
Black Truffle Butter 9
House-Made Steak Sauce 6
Creamy Horseradish 6
Sherry Mushroom Ragout 9

SIDES

Haricots Verts & Smoked Blue Cheese, Almonds 16
Loaded Twice Baked Potato 16
Baby Carrots, IPA Vinegar Honey, Carrot Top Pesto 15
Boursin Creamed Spinach 15
Whipped Potatoes, Maître d' Butter 14
Truffle Mac & Cheese, Shaved Fresh Winter Truffle MP

Potato Pavé, Béarnaise 17
Roasted Mushrooms 16
Asparagus, Béarnaise, Smoked Trout Roe 16
Hand-Cut French Fries 15
Sautéed Garlic Spinach 14
Brussels Sprouts, Parmesan, Proscuitto 15

EXECUTIVE CHEF ~ STONE PEDIGO / SOUS CHEF ~ JOSH SLACK

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

*THESE ITEMS MAY BE SERVE RAW OR UNDERCOOKED.