

677 PRIME

COLD BAR

SEAFOOD TOWER 140. / 260.

served with chili remoulade, cocktail sauce, garlic, chive & radish mignonette, tabasco horseradish sorbet

maine lobster, jumbo shrimp, colossal blue crab, spicy kani salad, king crab leg, east coast oyster

SEAFOOD COCKTAILS

served with cocktail sauce, remoulade, lemon, tabasco

jumbo shrimp 26.
colossal lump 30.

maine lobster MP.
alaskan king crab MP.

ROYAL OSSETRA CAVIAR 172.

buckwheat blini, crème fraîche, traditional garnishes

RAW BAR

SURF AND TURF TARTARE 51.

minced filet and lobster, dijonnaise, lemon, olive oil, caper, shallot, parsley, egg yolk, white sturgeon caviar, brioche toast

SPICY TUNA TARTARE 27.

wasabi avocado mousse, pineapple ponzu, sriracha, scallion, cucumber, sesame, wonton crisps

WAGYU STEAK TARTARE 41.

dijon mustard, cornichon, shallot, worcestershire sauce, capers, red chili paste, quail egg, brioche

OYSTERS ON THE HALF SHELL MP.

cocktail sauce, tabasco horseradish sorbet, garlic, chive & radish mignonette

677 INDULGENT BITES

21. EACH / 57. ALL

FOIE GRAS & CHERRY TRUFFLE

amarena cherry, sea salt, chocolate, cashew

LOBSTER CANNOLI

caviar, crème fraîche, lemon, chive, crispy sesame shell

TRUFFLE WAGYU POTATO SKINS

wagyu steak tartare, black truffle, white sturgeon caviar

APPETIZERS

PORK BELLY CINNAMON ROLL 22.

slow braised and glazed pork belly, brown sugar, goat cheese icing, soft pretzel, whole grain mustard, horseradish cream and 677 steak spice

ESCARGOTS A LA BOURGUIGNONNE 25.

garlic, white wine, cream, lemon, blue cheese, baguette

CRISPY EGGPLANT STACK 19.

roasted red pepper hummus, cardamom tzatziki, arugula, pomegranate, tomato confit

GENERAL TSO SHRIMP 25.

sesame soba noodle salad, coconut peanut glaze, cashew, scallion, lime

GRILLED SPANISH OCTOPUS 25.

smoked white bean purée, marinated gigante bean, tomato, caper and celery salad, persillade sauce

ENHANCED BREAD SERVICE FOR THE TABLE 18.

soppressata & mozzarella panzerotti, bone marrow caramelized onion jam, pesto butter, red pepper honey

ALASKAN KING CRAB CAKES 34.

pink peppercorn and artichoke tartar sauce, cabbage radish slaw, lemon, old bay, dijon mustard, saltines

CALAMARI 24.

peppadew, garlic, arugula, sweet chili glaze

SURF AND TURF TEMPURA ROLL 26.

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli

DRY AGED BEEF TALLOW AND BUTTER CANDLE

roasted garlic, rosemary, chili flakes | add to a steak 15 served in sourdough boule 28

SOUP & SALAD

677 FRENCH ONION 18.

short rib, onion broth, buttered crouton, three cheese, "everything bagel" pastry

ITALIAN CAESAR 18.

romaine, white anchovy, pepperoncini, tomato, crispy ceci bean, rosemary crouton, pecorino, parmesan, creamy white balsamic caesar dressing

GOLDEN BEET AND BURRATA SALAD 19.

baby green leaf lettuce, pomegranate seed, grapefruit, red onion, pear, spiced cashew, creamy pomegranate and honey vinaigrette

LOBSTER BISQUE 19.

sweet corn cream, tarragon aioli, sherry, old bay cracker

THE NEW 677 CHOP 19.

romaine, iceberg and radicchio, tomato, cucumber, red onion, pea, egg, gorgonzola, avocado, asparagus, crispy tabasco onion, white balsamic vinaigrette

BLT WEDGE 19.

iceberg, gorgonzola, red onion, tomato, bacon, thick cut onion ring, blue cheese dressing, white balsamic vinaigrette

Ken Kehn - Executive Chef | Michael Kenific - Chef de Cuisine | Michael Plewinski - Executive Sous Chef

- 677prime.com | 677 Broadway, Albany, NY 12207 -

20% gratuity will be added to parties of 5 or more guests | 3% discount given for cash transactions

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. please inform your server of any dietary restrictions.

STEAKS

677 SIGNATURE WAGYU STEAK BOX 470.

12 oz. Snow Aged Wagyu presented in our signature briefcase, assorted sauces and salts

OUR SIGNATURE WAGYU

A5 JAPANESE WAGYU FILET 186. 6 oz. Kagoshima Prefecture

WAGYU NY STRIP 134. 12 oz. Snake River Farms Gold Label

WAGYU CAP STEAK 84. 8 oz. Snake River Farms Gold Label

SNOW AGED JAPANESE WAGYU 42/OZ.

2 oz. Increments, 30 day aged A5 grade, Niigata Prefecture

AUSTRALIAN WAGYU PORTERHOUSE 265.

28 oz. Westholme Australian Wagyu Beef, Queensland

OUR CLASSIC CUTS

PETITE FILET 56. 7 oz. Greater Omaha

FILET 71. 10 oz. Greater Omaha

NY STRIP 74. 14 oz. Prime Greater Omaha

COWBOY 86. 18 oz. Prime Greater Omaha

FLAT IRON 53. 12 oz. Prime Greater Omaha

PORTERHOUSE FOR TWO 172.

36 oz. Prime Certified Angus Beef,
duck fat and black truffle yorkshire pudding, truffle steak fries

“HANGING” TOMAHAWK FOR TWO 182.

40 oz. Prime, sliced tableside, parmesan and butter
breadcrumb crusted fingerling potato, dijon horseradish butter

rare: cool red center | medium rare: warm red center | medium: warm reddish pink center
medium well: hot pink center | well done: gray throughout, no pink

COMPANIONS

butter poached
canadian lobster tail 26.
jumbo scallops 29.
garlic shrimp 20.
sautéed colossal lump crab 25.

BUTTERS

black truffle butter 9.
gorgonzola bacon butter 6.
dijon horseradish butter 5.
miso scallion butter 6.

TOPPERS

mushrooms and onions 12.
oscar style 29.
blue cheese 5.
fried egg 4.
au poivre 7.

SAUCES

veal demi-glace 9.
truffle bearnaise 9.
peppercorn cream 7.
creamy horseradish 6.
pineapple chimichurri 5.

FISH & SHELLFISH

PINOT NOIR LACQUERED CHILEAN SEA BASS 50.

fingerling potatoes, fava beans, asparagus,
creamy braised leeks and lobster, red wine glaze

SESAME SEARED AHI TUNA 46.

forbidden rice, daikon, carrot and cucumber slaw,
bok choy, peanut soy ginger sauce

PAN SEARED JUMBO DAYBOAT SCALLOPS MP.

creamy orange and cheddar white polenta, nduja and
sweet pepper soffrito, roasted corn and napa cabbage
chow chow, charred tomato butter

FAROE ISLAND SALMON 41.

golden tomato and basil ragout, creamy basil pesto fregola,
grapefruit, fennel and balsamic salad

SEAFOOD SCAMPI STUFFED 2 LB. MAINE LOBSTER 109.

campanelle pasta, shrimp, scallop, peas, white wine,
butter, lemon, garlic, shallot, grated pecorino

SPECIALTIES

VEAL TENDERLOIN WELLINGTON 59.

wild mushroom and truffle duxelles,
foie gras mousse, prosciutto, puff pastry,
celery root potato purée, dijon demi-glace

BUTTER ROASTED BELL AND EVANS HALF CHICKEN 37.

brioche stuffing, broccolini, rosemary pan jus

BERKSHIRE PORK CHOP MILANESE 47.

white polenta, arugula, tomato, red onion,
balsamic, lemon, pecorino, cabernet demi-glace

SIDES

TRIPLE BUTTER POTATO PURÉE 13.

MUSHROOM DU JOUR MP.

TRUFFLE STEAK FRIES 17.

BRUSSELS SPROUTS 15.

hazelnut, brown butter

CREAMED SPINACH 17.

béchamel, grated pecorino, crispy shallot

GRILLED ASPARAGUS 16.

truffled pecorino

ROASTED BABY CARROTS 14.

whipped chèvre, hot truffle honey

LOBSTER MAC N' CHEESE 32.

cavatappi, four cheeses

JALAPEÑO CORN CRÈME BRULEE 15.

truffle sugar, torched tableside

WHIPPED SWEET POTATOES 14.

brown sugar, cinnamon, butter

BAKED POTATO 11.

LOADED | bacon, cheddar, sour cream, butter,
scallion +5

HUNTER | roasted mushroom blend,
caramelized onion, chèvre, syrah gastrique +6

LOBSTER | lobster béchamel,
three cheeses, scallion +15

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