

APPETIZERS

OYSTERS ROCKEFELLER 23 | 21
SMOKED BACON, PERNOD, BÉARNAISE

FRENCH ONION SOUP 16 | 15
SWEET ONIONS, GRUYÈRE CROUTON

MAINE LOBSTER BISQUE 18 | 17
BRIOCHE CROUTON, CITRUS CRÈME FRAÎCHE

CALAMARI 18 | 17
MARINARA, TARTAR SAUCE

MARYLAND CRAB CAKE 24 | 23
FIRE ROASTED CORN, RED PEPPER AÏOLI

FOIE GRAS
PAN SEARED,”TOAST & JAM” ~ 26 | 25
THICK CUT TERRINE WITH GRILLED TOASTS ~ 36 | 35

“THICK CUT”APPLEWOOD
SMOKED BACON (3) slices 17 | 16

*CHILLED TUNA SASHIMI 27 | 26
PINEAPPLE TARTAR, PONZU SAUCE

THE MEATBALL 21 | 20
MARINARA, RICOTTA CHEESE

RAW BAR

*SHELLFISH PLATTER
MAINE LOBSTER, KING CRAB, SHRIMP & OYSTERS
Platter ~ 78 | 74
Tower ~ 150 | 144

*FRESH SHUCKED OYSTERS
EAST & WEST
4.50 per piece or 23 per ½ Doz ~ 4 per piece or 22 per ½ Doz

CHILLED MAINE LOBSTER COCKTAIL 28 | 27

COLOSSAL SHRIMP COCKTAIL 28 | 27
HOUSE COCKTAIL SAUCE, “ATOMIC” HORSERADISH

*GOLDEN OSETRA CAVIAR 1oz MP
TRADITIONAL GARNISHES

SALADS

“STEAKHOUSE WEDGE” 17 | 16
CRISP ICEBERG LETTUCE, MAYTAG BLUE CHEESE
BACON, EXTRA DRESSING ON THE SIDE

ROASTED HEIRLOOM BEETS 18 | 17
ARUGULA, GOAT CHEESE, APPLE CIDER VINAIGRETTE

*“YVETTE’S CAESAR” 17 | 16
GARLIC HERB CROUTONS, CLASSIC DRESSING

“KITCHEN SINK SALAD” 19 | 18
SHRIMP, SALAMI, BACON, AVOCADO, TOMATO, HEARTS OF PALM
BLUE CHEESE CRUMBLES & CHAMPAGNE VINAIGRETTE

VINE RIPE TOMATOES
SWEET ONION & BLUE CHEESE 17 | 16
BASIL & FRESH BURRATTA 19 | 18

POTATOES ~ 13

“DUCK FAT” FRIES
YUKON GOLD MASHED
GNOCCHI WITH TRUFFLE BUTTER
“TATER TOTS” WITH FAT BOY SAUCE
BAKED IDAHO POTATO

STEAKS

HAND SELECTED by WORLD FAMOUS BUTCHER PAT LaFRIEDA
USDA PRIME & DRY AGED (Minimum of 30 days)

32oz PORTERHOUSE 102 | 100
To Share—Sliced for the Table

*32 oz “LOLLIPOP” RIBEYE 99 | 95
COOKED AND SERVED ON THE “DINOSAUR BONE”
TO KEEP IT JUICY AND TENDER

*26 oz BONE-IN RIBEYE 73 | 71

*16 oz “SHERRY BROTHERS” NEW YORK STRIP 63 | 62
AU POIVRE \$5

*OUR SIGNATURE 16 oz FILET MIGNON
ON THE BONE 72 | 69

*8 oz “LADIES CUT” FILET MIGNON 59 | 58

JAPANESE GRADE “A5” 100% WAGYU BEEF
NEW YORK STRIP
* 5 oz ~ 160 *10 oz ~ 320

ADDITIONS

JUMBO SHRIMP SCAMPI ~ 27
ALASKAN KING CRAB LEGS ~ 27
MAINE LOBSTER TAIL ~ 49
PAN SEARED FOIE GRAS ~ 21

SAUCES

BÉARNAISE ~ 5 • BLACK PEPPERCORN ~ 5
BORDELAISE ~ 5 • HORSERADISH CREAM SAUCE ~ 5

SOMETHING MORE...

BLUE CHEESE ~ 4 • ONION AND BACON ~ 4
TRUFFLE BUTTER ~ 9

...& MORE

PETALUMA CHICKEN 38 | 37
FINGERLING POTATOES, HONEY MUSTARD VINAIGRETTE

* COLORADO RACK OF LAMB 64 | 62
SPICED YOGURT, CRISPY FALAFEL

SPRING VEGETABLE PASTA 32 | 31
GARLIC CREAM SAUCE, MOREL MUSHROOMS

FISH & SEAFOOD

LIVE MAINE LOBSTER
BROILED, STEAMED
2 lb 69 | 68 ~ 4 lb 138 | 136

DOVER SOLE MEUNIÈRE MP
MONROE’S FAVORITE

DIVER SCALLOPS 47 | 46
ENGLISH PEA PISTOU, BABY CARROTS

ALASKAN KING CRAB LEGS
DRAWN BUTTER, LEMON
½ lb 59 | 58 ~ 1 lb 118 | 116

ALASKAN HALIBUT 40 | 42
COUS COUS SALAD, BELL PEPPER BROTH

SIDES ~ 13

MAC & FOUR CHEESES ♦ GREEN BEAN ALMONDINE
CREAMED CORN ♦ SAUTEED SPINACH
ASPARAGUS SPEARS ♦ STEAMED BROCCOLI
ROASTED MUSHROOMS ♦ CREAMED SPINACH

RARE VERY RED COOL CENTER	MEDIUM RARE RED WARM CENTER	MEDIUM PINK CENTER	MEDIUM WELL SLIGHTLY PINK	WELL NO PINK
GENERAL MANAGER: William Dunbar EXECUTIVE CHEF: Michael Gill			OLD HOMESTEAD MEATPACKING DISTRICT NEW YORK PROPRIETORS: Greg and Marc Sherry	

