CHEFSTEPS

STEAKHOUSE

• HORS D'OEUVRES •

Oysters Rockefeller ..... *45 min*

Tomato-Raspberry Gazpacho
white balsamic, basil ..... *3 hrs*

Chicken Liver Pâté
grilled country bread ..... *5 hrs*

Steak Tartare
prepared tableside with classic accompaniments, baguette crisps ..... *10 min*

London Royale Seared Beef Carpaccio
brown butter, soft herbs ..... *15 min*

• BREAD •

Fresh Baked

Dinner Rolls
cultured butter

Cornbread
honey butter

Popovers
truffled mushroom gravy

• CHILLED SEAFOOD •

Shrimp Cocktail
horseradish, fresh chile ketchup cocktail sauce ..... *30 min*

Oysters
neon mignonette ..... *15 min*

Dungeness Crab
super citrus mayo ..... *45 min*

Salmon Mi-Cuit
horseradish cream, watercress purée, pickled onion ..... *8 hrs*

Caviar
buttermilk blini, crème fraîche, classic accompaniments ..... *1 hr*

Grand Seafood Tower
10-person minimum; 3-day advance notice required ..... *3 days*

• SALADS AND SANDWICHES •

Wedge Salad
bacon, blue cheese, crispy breadcrumbs
1 hr

Grilled Radicchio Salad
raisin agrodolce
1 hr 30 min

Grilled Fennel Salad
preserved lemon dressing
1 hr

Blackened Tri-Tip Steak Salad
charred lettuces, goat cheese, grilled tomato vinaigrette
25 hrs

Au Jus Burger
demi-glace, caramelized onions, house-made Swiss "American" cheese, brioche bun
5 days

Italian Beef
24-hour short rib, hot or sweet giardiniera, beef jus, Italian roll
24 hrs

· STEAK ·

For one

Bavette Steak Frites 8 oz, bistro secret sauce, ultra-crispy fries ..... *2 hrs*

Filet Mignon 4 oz, slow-poached, beef jus ..... *45 min*

Toro 8 oz, pan-seared, shio koji brown butter ..... *15 min*

"Wagyu" Chop Steak 14 oz, sous vide, charcoal-grilled ..... *25 hrs*

New York Strip 14 oz, pan-seared, butter-basted ..... *30 min*

Ribeye 14 oz, charcoal-grilled, butter-rested ..... *1 hr*

To share

Tomahawk 40 oz, cryo reverse-seared ..... *3 hrs*

Porterhouse 48 oz, pan-seared, oven-roasted ..... *45 min*

Chuck Steak 24-hour sous vide, charcoal-grilled ..... *24 hrs 30 min*

Picanha 56 oz, pan-seared, slow-roasted ..... *1 hr 5 min*

Butters and Sauces

Five-Star Hotel Butter • Char-Broiled Marrow Butter • Coffee Butter • Hollandaise
Béarnaise • Peppercorn • Red Wine Pan Sauce • Demi-Glace

• TROLLEY SERVICE •

Beef Wellington

Prime Rib

• CHICKEN •

Roast Chicken
mashed potatoes, lemon-butter pan sauce ..... *7 days*

Fried Chicken
coleslaw, cornbread, honey butter ..... *4 hrs*

Chicken Kyiv
clarified butter, garlic confit, creamy smashed potatoes ..... *2 hrs*

• CHOPS •

Pork Chop
roasted apple and Brussels sprouts, honey-mustard vinaigrette ..... *45 min*

Pork Schnitzel
warm potato salad, cranberry sauce ..... *1 hr*

Lamb Chops
crispy smashed potatoes, garlic, rosemary ..... *1 hr 30 min*

• SEAFOOD •

Seared Scallops
sweet corn, lemon-butter sauce ..... *30 min*

Butter-Poached Lobster
asparagus, beurre monté ..... *2 hrs*

Pan-Seared Salmon
green pea mash ..... *30 min*

• POTATOES AND SIDES •

Ultra-Crispy French Fries ..... *2 hrs*

Fluffy Mashed Potatoes ..... *1 hr*

Pomme Purée ..... *1 hr*

Ultra-Cheesy Pommes Aligot ..... *1 hr*

Thrice-Baked Potatoes ..... *2 hrs*

Creamy Smashed Potatoes ..... *30 min*

Thick-Cut Slab Bacon ..... *24–48 hrs*

Creamed Spinach ..... *5 min*

Whey-Braised Cipollini Onions ..... *45 min*

Blackened Broccolini ..... *15 min*

ChefSteps

*** Consuming raw or perfectly cooked meats and shellfish may increase the risk of people asking you to host steak dinners more often. We kindly decline any substitutions, but it's your steakhouse, so you do you.