

STEAK HOUSE

Nº 316

* RAW BAR *

OYSTERS

DRESSED	
ROCKEFELLER (3)	24
JAPANESE (3)	23
FRESH	
EAST COAST	5
WEST COAST	5

CHILLED

KING CRAB LEGS ½ LB ~ MP
JUMBO SHRIMP ½ DZ ~ 30

CAVIAR

KALUGA HYBRID
House Chips, Crème Fraiche, Chives ~ 100

SEAFOOD PLATEAU

KING CRAB LEGS
OYSTERS
JUMBO SHRIMP
Hogwash, Cocktail, Mustard Sauce
Petit / Grand / Le 316 ~ MP

SOUP & SALADS

TRUFFLE MUSHROOM SOUP
Fresh Winter Truffle,
Oven Roasted Tomato, Crouton 35

LULU'S KALE
Kale, Currants, Pine Nuts,
Olive Oil, Parmesan 24

ENDIVE & FENNEL SALAD
Apple, Walnuts, Dates, Brie
Red Wine Vinaigrette 24

THE WEDGE
Baby Iceberg, Blue Cheese,
Cherry Tomatoes, Candied Bacon,
Red Onion, Blue Cheese Dressing 24

CLASSIC CAESAR
Garlic Herb Croutons, Parmesan,
White Anchovy 22
(Add Grilled Shrimp or Filet +25)

APPETIZERS

*HAMACHI CRUDO
Truffle Ponzu, Togarashi, Avocado 32

*TUNA TARTARE
Peppercorn Crème Fraiche, Basil Pesto, Crostini 34

JUMBO LUMP CRAB CAKES
Pommery Mustard Sauce, Arugula,
Cornichons, Grilled Lemon 32

GRILLED OCTOPUS
Nduja & Pepper Coulis, Guanciale, Fish Roe 35

BONE MARROW & FOIE GRAS
Truffle Foie Torchon, pickled raspberry 38

BRANDING IRON ONION RINGS
House-Made Steak Sauce 23

MUSSELS & FRITES
Champagne, Jalapeño, Garlic, French Fries 30

FISH & FOWL

2 LB LOBSTER THERMIDOR
Bay Scallops, Prawns, Gruyère,
Herb Bread Crouton,
Citrus Beurre Blanc MP

WHOLE DOVER SOLE
Shallot, Lemon,
Creamy Mèuniere 75

CHILEAN SEA BASS
Pan Seared, Beluga Lentils,
Wilted Spinach,
Saffron Beurre Blanc 64

MAPLE GLAZED SALMON
Sweet Potato Latke, Chestnut
Creamy Sage Beurre Noisette 55

TIKKA ROASTED CHICKEN
Charred Vegetables,
Makhani Sauce 45

* PRIME BUTCHER SHOP *

WAGYU FLAT IRON 10 oz.....	54	PRIME COWBOY RIB EYE 20 oz.....	89
PRIME FILET 8 oz.....	67	PRIME PORTERHOUSE FOR TWO 32 oz.....	130
PRIME BONE IN FILET 10 oz.....	72	TOMAHAWK RIB EYE FOR TWO 38 oz.....	150
EYE OF RIB EYE 12 oz.....	78	CO RACK OF LAMB Herb Crust, Boulangère Potato.....	79
PRIME NEW YORK STRIP 14 oz.....	79	BUTCHER'S CUT	MP

• OVER-THE-TOP •

8 oz Maine Lobster Tail.....	35	Blue Cheese Crust.....	10
King Crab Legs	45	Caramelized Onions.....	8
Crab Cake.....	15	Onion Rings	10
Lobster Oscar.....	35	Foie Gras Torchon.....	25
Crab Oscar.....	42	Fresh Winter Truffle	MP

• SAUCES •

Truffle Madeira Demi.....	10	Béarnaise	9
Mint Chermoula.....	9	Black Truffle Butter	9
Cognac Peppercorn Demi.....	10	House-Made Steak Sauce ..	7
Blue Cheese Bone Marrow Butter....	10	Creamy Horseradish.....	7

SIDES

Hasselback Sweet Potato, Brie, black garlic butter	18	Potato Pavé, Béarnaise	17
Asparagus, Lemon Zest & Garlic.....	18	Sautéed Garlic Spinach.....	15
Whipped Potatoes, Maître d' Butter	15	Loaded "Twice Baked" Potatoes.....	16
Creamed Spinach & Arugula.....	16	Roasted Mushrooms.....	17
Hand-Cut French Fries	15	Crispy Brussels Sprouts, Bacon, Cranberry.....	17
Miso Glazed Shishito Peppers.....	17	Grilled Broccolini, Anchovy Butter.....	18
Lobster Mac~n~Cheese 35			

* THESE ITEMS ARE SERVED RAW OR MIGHT BE COOK TO ORDERD. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*