

# STEAK HOUSE

## Nº 316

### \* RAW BAR \*

#### OYSTERS

##### DRESSED

ROCKEFELLER (3) ..... 24

##### 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

#### MUSHROOM SOUP

Oven Roasted Tomato, Crouton 22

#### LULU'S KALE

Kale, Currants, Pine Nuts,  
Olive Oil, Parmesan 24

#### SIMPLE SALAD

Market Greens, Fresh Herbs, Radish,  
Champagne Vinaigrette 17

#### 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

#### BRANDING IRON ONION RINGS

House-Made Steak Sauce 23

#### MUSSELS & FRITES

Champagne, Jalapeño, Garlic, French Fries 30

### FISH & FOWL

#### WHOLE DOVER SOLE

Shallot, Lemon,  
Brown Butter 75

#### CHILEAN SEA BASS

Pan Seared, Confit Tomato,  
Black Garlic Romesco,  
Fennel Salad 64

#### STEELHEAD TROUT

Grilled, Pearl Cous-Cous,  
Charred Pineapple & Mango 50

#### INDIAN CHICKEN

Fenugreek, Roasted Vegetables,  
Nutmeg Korma 45

## \* PRIME BUTCHER SHOP \*

WAGYU FLAT IRON 10 oz ..... 54

PRIME FILET 8 oz ..... 67

PRIME BONE IN FILET 10 oz ..... 72

EYE OF RIB EYE 12 oz ..... 78

PRIME NEW YORK STRIP 14 oz ..... 79

PRIME COWBOY RIB EYE 20 oz ..... 89

PRIME PORTERHOUSE FOR TWO 32 oz ..... 130

TOMAHAWK RIB EYE FOR TWO 38 oz ..... 150

LAMB LOIN *Garam Masala, Chermoula* ..... 69

BUTCHER'S CUT ..... MP

### • OVER-THE-TOP •

8 oz Maine Lobster Tail ..... 35    Crab Oscar ..... 42

King Crab Legs ..... 45    Blue Cheese Crust ..... 8

Crab Cake ..... 15    Caramelized Onions ..... 8

Lobster Oscar ..... 35    Onion Rings ..... 10

### • SAUCES •

Truffle Madeira Demi ..... 10    Béarnaise ..... 9

Mint Chermoula ..... 9    Black Truffle Butter ..... 9

Cognac Peppercorn Demi ..... 10    House-Made Steak Sauce .. 6

Blue Cheese Bone Marrow Butter... 10    Creamy Horseradish ..... 7

### SIDES

Asparagus, Hollandaise, Bottarga ..... 18

Whipped Potatoes, Maître d' Butter ..... 15

Creamed Spinach & Arugula ..... 16

Hand-Cut French Fries ..... 15

Miso Glazed Shishito Peppers ..... 17

Potato Pavé, Béarnaise ..... 17

Sautéed Garlic Spinach ..... 15

Loaded "Twice Baked" Potatoes ..... 16

Roasted Mushrooms ..... 17

Herbed Basmati Pilaf ..... 15

Lobster Mac~n~Cheese 35

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