

STEAK HOUSE

NO 316

* RAW BAR *

OYSTERS

DRESSED

WATERMELON 24
ROCKEFELLER 25

FRESH

EAST COAST 5
WEST COAST 5

CAVIAR

BJORK KALUGA
House Chips, Crème Fraiche, Chives ~ 100

CHILLED

JUMBO SHRIMP ½ DZ 29
TUNA TARTARE
Crème Fraiche, Basil Pesto, Crostini 28

SEAFOOD PLATEAU

EAST & WEST COAST OYSTERS
JUMBO GULF SHRIMP
TUNA TARTARE
Hogwash, Cocktail, Mustard Sauce
Petit ~ 30/ Grand ~ 85 / Le 316 ~ 180

SOUP & SALAD

FRENCH ONION SOUP
Gruyère, Crostini 18

TABLESIDE CAESAR
Baby Romaine, Crouton, White Anchovy,
Parmesan 22 pp (min 2 ppl)

LULU'S KALE
Kale, Currants, Pine Nuts,
Olive Oil, Parmesan 20

SIMPLE SALAD
Market Greens, Herbs & Vegetables,
Champagne Shallot Vinaigrette 16

THE WEDGE
Moody Blue, Heirloom Tomato, Red Onion,
Bacon, Buttermilk Blue Cheese Dressing 19

(Add Grilled Shrimp ~ Wagyu Flat Iron
~ Duck Leg Confit +24)

APPETIZERS

HAMACHI CRUDO*
Cucumber, Gochugaru, Blood Orange,
Serrano, Pickled Mustard Seeds 28

FRIED GREEN TOMATO
& TRUFFLE BURRATA
Roasted Red Pepper & Tomato Pesto, Frisée 26

FRIED FROG LEGS
Calabrian Chili Honey, Cucumber Green
Goddess, Radish & Frisée Salad 24

DUCK CONFIT
Cauliflower Purée, Blackberry Fig Gastrique 26

MUSSELS & FRITES
Champagne, Jalapeño Peppers, Cilantro,
Garlic, Hand Cut Fries 26

JUMBO LUMP CRAB CAKES
Aioli, Grilled Lemon, Cornichon 29

BRANDING IRON ONION RINGS
House-Made Steak Sauce 22

FISH & FOWL

WHOLE DOVER SOLE
Shallot Lemon Brown Butter 60

RED SNAPPER
Sundried Tomato Beurre Blanc,
Sunchoke Crisps, Pea & Radish Salad,
Sunflower Vinaigrette 50

SCALLOPS*
Roasted Poblano Cream, Grilled Corn Succotash,
Avocado Mousse, Pepitas 54

SCOTTISH SALMON*
Miso Glaze, Pickled Daikon Salad,
Forbidden Rice 49

ROTISSERIE HALF CHICKEN
Herbs, Sherry Mushroom Ragout 42

ASK ABOUT OUR
VEGETARIAN & VEGAN OPTIONS

* PRIME BUTCHER SHOP *

WAGYU FLAT IRON 10 oz 50
BISON FILET 6 oz 54
FILET 8 oz 65
BONE-IN FILET 10 oz 70
KING'S CUT RIB-EYE 12 oz 74

KANSAS CITY STRIP 18 oz 77
COWBOY RIB-EYE 20 oz 83
PORTERHOUSE FOR TWO 32 oz 125
TOMAHAWK RIB-EYE FOR TWO 32 oz 140
COLORADO LAMB RACK 14 oz 72

BUTCHER'S CUT ~ MP

• OVER-THE-TOP •

6 oz Maine Lobster Tail MP
King Crab Legs MP
Crab Cake 15
Lobster Oscar 25
Crab Oscar 23
Moody Blue Cheese Crust... 9
Caramelized Onions 9
Onion Rings 10
Pan-Seared Scallops 24

• SAUCES •

Cognac Peppercorn Demi 9
Argentinian Chimichurri 8
Shallot Shiitaki Demi 9
Béarnaise 9
Blue Cheese Bone Marrow Butter 9
Black Truffle Butter 9
House-Made Steak Sauce 6
Creamy Horseradish 6
Sherry Mushroom Ragout 9

SIDES

Calabacitas, Cream Corn, Cotija, Cilantro 16
Loaded Twice Baked Potato 17
Broccolini, Citrus Curry Butter, Marcona Almonds 15
Boursin Creamed Spinach 15
Whipped Potatoes, Maître d' Butter 15
Blue Crab Mac & Cheese, Tarragon, Old Bay Panko 30

Potato Pavé, Béarnaise 17
Roasted Mushrooms 16
Asparagus, Béarnaise, Smoked Trout Roe 17
Hand-Cut French Fries 15
Sautéed Garlic Spinach 15
Parisienne Truffle Gnocchi, Mushroom, Parmesan 22

EXECUTIVE CHEF ~ STONE PEDIGO / SOUS CHEF ~ LEVI BRIMER

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*THESE ITEMS MAY BE SERVE RAW OR UNDERCOOKED.