

STRIP HOUSE

Greenwich Village - Dinner Menu

Appetizers

Strip House Roasted Bacon \$21.00

Maple Candied Bacon, Baby Arugula, Pickled Shallots, Dried Apricots

Lobster Bisque \$17.00

Maine Lobster, Pearl Couscous

Jumbo Shrimp Cocktail \$21.00

House-made Cocktail Sauce

Tuna Tartare* \$21.00

Avocado Butter, Black Tobiko Caviar*, Market Radish, Black Truffle Aioli, Shrimp Chips

Littleneck Clams Casino \$19.00

Smoked Bacon, Charred Jalapeno, Burnt Lime

Jumbo Lump Crab Cake \$23.00

Kohlrabi Kimchi, Chipotle Aioli

Steak Tartare* \$21.00

Hand-Cut Filet Mignon*, Cornichon, Crisp Capers, Quail Egg, Fresh Horseradish Root, Moroccan Chili Oil, Grilled Sourdough

Seared Diver Scallops* \$24.00

Soft Stone Ground Polenta, Maitake Mushroom, Apple Brown Butter, Aged Balsamic

Gnocchi \$21.00

Foraged Mushrooms, Alto Adige Speck, 63 Celsius Hen Egg Yolk, Fresh Ricotta

Raw Bar

Oysters* \$20.00

3 east coast & 3 west coast

Littlenecks* Half Dozen - \$11.00
One Dozen - \$17.00

Lobster Cocktail MP

Colossal Crabmeat Cocktail \$23.00

Seafood Plateau* Half - \$65.00
Full - \$120.00

Salads

Strip Caesar Salad* \$18.00

Crisp Romaine Lettuce, Soft-Poached Farm Egg*, White Anchovies, Parmesan
Ficelle Croutons, Creamy Horseradish Dressing

Italian Bufala Burrata \$21.00

Beefsteak Tomatoes, Figs, Aged Balsamic Fig Vincotto, Grilled Rosemary Focaccia

Iceberg Salad \$18.00

Heirloom Cherry Tomatoes, Bacon Lardons, Radish, Pickled Red Onion, Bleu
Cheese Dressing

Strip House Steaks*

New York Strip 16 oz. - \$55.00
20 oz. Bone-In - \$64.00

14 oz. Dry-Aged New York Strip \$54.00

Filet Mignon 8 oz. - \$52.00
12 oz. - \$56.00

14 oz. Dry-Aged Rib Eye \$55.00

20 oz. Bone-In Rib Eye \$64.00

Double-Cut Aged Rib Chop for Two \$122.00

Dry-Aged Porterhouse for Two \$132.00

Rack of Lamb* \$51.00

Maitre'd Butter

Maine Lobster MP

2 - 3 lbs, Broiled or Steamed

From the Butcher

From the Butcher

Ask about our large format steaks to share

Butters & Toppers

Sauces

Bordelaise \$5.00

Bearnaise \$5.00

Au Poivre \$5.00

On Top

Maitre'd Butter \$5.00

Colossal Crab "Oscar" \$24.00

Entrees

Catch of the Day* MP

Daily Presentation of Local Inspiration

Seared Diver Scallops* \$49.00

Soft Stone Ground Polenta, Maitake Mushroom, Apple Brown Butter, Aged Balsamic

Faroe Island Salmon* \$39.00

Parsnip Puree, Swiss Chard, Miso Glazed Turnip, Chili Jam Emulsion

Sides

Crisp Goose Fat Potatoes \$13.00

Garlic-Herb French Fries \$13.00

Strip House Potatoes \$13.00

Twice-Baked Potato Gratin

Whipped Potato Puree \$13.00

Baked Potato \$13.00

Sour Cream, Bacon, Cheddar

Black Truffle Creamed Spinach \$14.00

Creamed Corn with Pancetta	\$13.00
Fire-Roasted Asparagus	\$14.00
Brown Butter-Soy Emulsion	
Sauteed Wild Mushrooms	\$14.00
Mac & Cheese	\$14.00
Charred Broccoli	\$14.00
Toasted Almond, Miso Butter	
Chef Selected Seasonal Vegetables	MP

Featured Wine by the Glass

Cabernet Sauvignon, Napa Valley 2015 6oz. - \$30.00

"The Tease" Strip House Proprietary Red by Tuck Beckstoffer Wines

Footnote

**These items are served raw, undercooked, or are cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions*