

STRIP HOUSE

Greenwich Village - Dinner Menu

Appetizers

Strip House Roasted Bacon	\$21.00
Baby Arugula, Cold Pickled Apples, Shallots	
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*, Fresh Horseradish, "Everything" Bagel Chip, Truffle White Soy Yuzu	
Littleneck Clams Casino	\$19.00
Smoked Bacon, Charred Jalapeno, Burnt Lime	
Jumbo Lump Crab Cake	\$23.00
Pickled Celery Root, Sea Lettuce, Chipotle Aioli	

Hudson Valley Foie Gras* \$24.00

Daily Presentation of Local Inspiration

Seared Diver Scallops* \$24.00

Vanilla Roasted Parsnips, Market Mushroom, Mulled Apple Cider Maple Gastrique

Steak Tartare* \$21.00

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

Raw Bar

Oysters* \$20.00

3 east coast & 3 west coast

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

Lobster Cocktail MP

Jumbo Lump Crab Cocktail \$21.00

Seafood Plateau* Half - \$56.00
Full - \$106.00

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

Garlic Scented Broccolini, Beef Steak Tomato, Aged Fig Balsamic, Grilled
Rosemary Focaccia

Charred Iceberg Salad \$18.00

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

Strip House Steaks*

New York Strip 16 Oz. - \$53.00
20 Oz. Bone-In - \$62.00

14 Oz. Dry-Aged New York Strip \$52.00

Filet Mignon 8 Oz. - \$48.00
12 Oz. - \$52.00
10 Oz. Grass-Fed Cut - \$65.00

14 Oz. Dry-Aged Rib Eye \$53.00

20 Oz. Bone-In Rib Eye \$62.00

Double-Cut Aged Rib Chop for Two \$59.00 (pp)

Dry-Aged Porterhouse for Two \$64.00 (pp)

Rack of Lamb* \$49.00

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 \$4.00

Bearnaise \$4.00

Au Poivre \$4.00

On Top

Seared Foie Gras* \$18.00

Maitre'd Butter \$4.00

Jumbo Crab "Oscar" \$24.00

Entrees

Sesame Ahi Tuna* \$42.00

Kabocha Squash Puree, Jicama, Shitake Mushrooms, Soy Caramel

Crispy Skin Scottish Salmon* \$38.00

Sunchokes, Roasted Lollipop Kale, Lemongrass Dashi Butter

Seared Diver Scallops* \$48.00

Vanilla Roasted Parsnips, Market Mushroom, Mulled Apple Cider Maple
Gastrique

Sides

Crisp Goose Fat Potatoes \$13.00

Garlic-Herb French Fries \$12.00

Strip House Potatoes \$13.00

Twice-Baked Potato Gratin

Whipped Potato Puree \$13.00

Baked Potato \$12.00

Sour Cream, Bacon, Cheddar

Black Truffle Creamed Spinach \$14.00

Roasted Brussels Sprouts & Leaves \$16.00

Sriracha Maple Glaze

Creamed Corn with Pancetta \$12.00

Fire-Roasted Asparagus \$14.00

Brown Butter-Soy Emulsion

Sauteed Wild Mushrooms \$14.00

Mac & Cheese \$13.00

Charred Broccoli \$14.00

Toasted Almond, Miso Butter

Featured Wine by the Glass

Cabernet Sauvignon, Napa Valley 2014 6oz - \$30.00

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