

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 \$23.00

Seafood Plateau* Half - \$59.00
Full - \$109.00

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. - \$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
10 oz. Grass-Fed Cut - \$67.00

14 oz. Dry-Aged Rib Eye \$55.00

20 oz. Bone-In Rib Eye \$64.00

Double-Cut Aged Rib Chop for Two \$61.00 (pp)

Dry-Aged Porterhouse for Two

\$66.00 (pp)

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

Seared Foie Gras*

\$18.00

Maitre'd Butter \$5.00

Jumbo Crab "Oscar" \$24.00

Entrees

Sesame Ahi Tuna* \$43.00

Kabocha Squash Puree, Jicama, Shitake Mushrooms, Soy Caramel

Crispy Skin Scottish Salmon* \$39.00

Sunchokes, Roasted Lollipop Kale, Lemongrass Dashi Butter

Seared Diver Scallops* \$49.00

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

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

Roasted Brussels Sprouts & Leaves \$16.00

Sriracha Maple Glaze

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

Featured Wine by the Glass

Cabernet Sauvignon, Napa Valley 2014 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*