

# STEAK HOUSE

## Nº 316

### \* RAW BAR \*

#### OYSTERS

##### DRESSED

WATERMELON GRANITA (3) ..... 23  
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

#### SPRING PEA & MATCHA SOUP

Chilled, Spring Peas,  
Matcha, Pea Shoots 22  
*(Add Blue Crab +20)*

#### LULU'S KALE

Kale, Currants, Pine Nuts,  
Olive Oil, Parmesan 23

#### SIMPLE SALAD

Market Greens, Fresh Herbs, Radish,  
Champagne Vinaigrette 16

#### THE WEDGE

Baby Iceberg, Blue Cheese,  
Cherry Tomatoes, Candied Bacon,  
Red Onion, Blue Cheese Dressing 23

#### CLASSIC CAESAR

Garlic Herb Croutons, Parmesan,  
White Anchovy 22

*(Add Grilled Shrimp or Filet +25)*

### APPETIZERS

#### BURRATA

Summer Tomato, Roasted Beets,  
Pistachio, Tarragon Pesto 24

#### \*HAMACHI CRUDO

Truffle Ponzu, Togarashi, Avocado 29

#### \*TUNA TARTARE

Peppercorn Crème Fraiche, Basil Pesto, Crostini 29

#### PRAWN & SEA SCALLOP

Vadouvan Spiced, Pasnip Purée 35

#### JUMBO LUMP CRAB CAKES

Pommery Mustard Sauce, Arugula,  
Cornichons, Grilled Lemon 29

#### BRANDING IRON ONION RINGS

House-Made Steak Sauce 23

#### MUSSELS & FRITES

Champagne, Jalapeño, Garlic, French Fries 28

### FISH & FOWL

#### 2 LB LOBSTER

Grilled or Steamed

Fennel Salad,

Citrus Beurre Blanc MP

#### 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 49

#### INDIAN SUMMER 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

White Asparagus, Hollandaise, Bottarga ..... 18

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

Creamed Spinach & Arugula ..... 16

Hand-Cut French Fries ..... 15

Miso Glazed Shishito Peppers ..... 17

Sautéed Brocolini, Aleppo Pepper Butter ..... 16

Potato Pavé, Béarnaise ..... 17

Sautéed Garlic Spinach ..... 15

Fire Roasted Corn, Salsa Verde, Cotija ..... 17

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 ORDERD. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

EXECUTIVE CHEF ~ ALI AHSAN