

STEAK HOUSE

Nº 316

* RAW BAR *

OYSTERS

DRESSED

ROCKEFELLER (3) 24
EAST ASIAN (3) 23

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

TRUFFLE MUSHROOM SOUP
Fresh Winter Truffle,
Sun-Blushed Tomato, Crouton 35

LULU'S KALE
Kale, Currants, Pine Nuts, Olive Oil,
Parmesan 23

WINTER SALAD
Roasted Root Vegetables, Arugula,
Chèvre, Maple Vinaigrette, Farro 24

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

APPETIZERS

*HAMACHI CRUDO
Truffle Ponzu, Togarashi, Avocado 29

*TUNA TARTARE
Peppercorn Crème Fraiche, Basil Pesto, Crostini 29

OCTOPUS CAFREAL
Goan Herb Roasted, Artichoke Cream, Cilantro Aioli 26

*BONE MARROW & STEAK TARTARE
Dijon Crust, Quail Egg, Parmesan 28

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 THERMIDOR
Bay Scallops, Prawns, Gruyère,
Herb Bread Crouton,
Citrus Beurre Blanc MP

WHOLE DOVER SOLE
Shallot, Lemon,
Brown Butter MP

HALIBUT
Saffron Basmati Pilaf,
Meen Moilee, Flying Fish Roe 55

MAPLE GLAZED SALMON
Carrot Purée, Pumpkin Gnocchi,
Sage Beurre Blanc,
Charred Lemon 52

INDIAN SPICED CHICKEN
Tikka Style Roasted Organic
Chicken, Charred Vegetables,
Makhani Sauce 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
COLORADO LAMB RACK *Truffle Madeira Demi* 72
BUTCHER'S CUT MP

• OVER-THE-TOP •

8 oz Maine Lobster Tail 35
King Crab Legs 45
Crab Cake 15
Lobster Oscar 35
Crab Oscar 42
Blue Cheese Crust 8
Caramelized Onions 8
Onion Rings 10

• SAUCES •

Truffle Madeira Demi 10
Chimichurri 9
Cognac Peppercorn Demi 10
Blue Cheese Bone Marrow Butter 9
Béarnaise 9
Black Truffle Butter 9
House-Made Steak Sauce .. 6
Creamy Horseradish 7

SIDES

Crispy Brussels Sprouts, Balsamic, Chèvre 17
Whipped Potatoes, Maître d' Butter 15
Creamed Spinach & Arugula 15
Hand-Cut French Fries 15
Miso Glazed Shishito Peppers 16
Asparagus, Hollandaise, Herb Pangrattato 17

Potato Pavé, Béarnaise 17
Sautéed Garlic Spinach 15
Loaded "Twice Baked" Potatoes 16
Roasted Mushrooms 17
Saffron Basmati Pilaf 15
Dukkah Roasted Winter Carrots, Pistachio Crumble 17

————— 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 ASHAN