
ICED SHELLFISH

SHELLFISH PLATTER

GULF SHRIMP, OYSTERS, MAINE LOBSTER,
JUMBO LUMP CRAB & ALASKAN CRAB LEGS

SINGLE \$39 OR DOUBLE \$69

ADD WALDORF ASTORIA PRIVATE LABEL CAVIAR

GOLD SELECTION CAVIAR \$100

PLATINUM SELECTION CAVIAR \$130

GULF SHRIMP COCKTAIL

CLASSIC HORSERADISH COCKTAIL SAUCE
TWENTY FOUR

EAST COAST OYSTER'S

PURVEYOR BLUE ISLAND OYSTER CO. GREAT SOUTH BAY LONG ISLAND
HALF DOZEN~ TWENTY FOUR
ONE DOZEN~ FORTY

CHILLED MAINE LOBSTER COCKTAIL

HALF LOBSTER, FINE HERB AIOLI
TWENTY NINE

APPETIZERS

JUMBO LUMP CRAB CAKE

LEMON AIOLI, CRISP FRIED KALE
TWENTY-FIVE

ONION SOUP GRATINÉE

GRUYERE, BRIOCHE CROUTONS
FIFTEEN

LOBSTER MUSHROOM CHOWDER

LOBSTER MEAT, ROOT VEGETABLES, MUSHROOMS
NINETEEN

WALDORF SALAD

CANDIED WALNUTS, SWEET & SOUR APPLES, CELERIAC, TRUFFLE
NINETEEN

BULL & BEAR WEDGE

BABY ICEBERG LETTUCE, TOMATO, RED ONION,
MAYTAG BLUE CHEESE, BACON, EGG
EIGHTEEN

CAESAR SALAD

BABY ROMAINE, BRIOCHE CROUTONS, PARMESAN CHEESE
SEVENTEEN
ADD HERB GRILLED CHICKEN- TEN
ADD SHRIMP- SIXTEEN

BURRATA MOZZARELLA CHEESE

TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL
TWENTY-THREE

PAN SEARED DAY BOAT SCALLOPS

CAULIFLOWER CREAM, CHANTERELLES, PANCETTA LARDON
TWENTY-SIX

YELLOW FIN AHI TUNA TARTARE

SOY SESAME, MIRIN REDUCTION, FIVE SPICE LAVOSH
TWENTY FOUR

SOME FOODS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
TAX AND GRATUITY ARE NOT INCLUDED.
18% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE.

STEAKS

SATSUMA GRADE A-5 BLACK WAGYU NEW YORK STEAK

SOURCED VERIFIED, "600" DAY GRAIN FED

AGED 35 DAYS

8 OZ.

ONE HUNDRED

BEEF Tournedo

CRUSTED WITH BLUE CHEESE
BÉARNAISE AND BORDELAISE

5 OZ

FORTY-EIGHT

NEW YORK STRIP

14 OZ

FIFTY-SEVEN

STEAKS ON STEAKS

PETT FILET MIGNON, BEEFSTEAK
TOMATOES, MAYTAG BLUE CHEESE

5 OZ

FORTY-SIX

PORTERHOUSE

30 OZ

SIXTY-NINE

BLACK ANGUS FILET MIGNON

10 OZ

FIFTY

BONE-IN RIB CHOP

20 OZ

SIXTY-FIVE

CHATEAUBRIAND FOR TWO

ROASTED AND CARVED TENDERLOIN OF BLACK ANGUS BEEF

CARAMELIZED PEARL ONIONS & MUSHROOMS

RED WINE AND BÉARNAISE SAUCES

20 OZ.

ONE HUNDRED TWENTY

SAUCES

PEPPERCORN • BORDELAISE • BÉARNAISE • BULL & BEAR STEAK SAUCE

PASTURE

B&B SPICED CHICKEN

SCHNITZEL

LEMON ROSEMARY SAUCE

THIRTY-SIX

DOUBLE CUT

LAMB RACK

COLORADO PASTURE RAISED

FIFTY-THREE

OCEAN

SURF & TURF

½ STEAMED MAINE LOBSTER

PETT FILET MIGNON ~ SIXTY-FIVE

10 OZ. FILLET MIGNON ~SEVENTY

BROILED WHOLE

MAINE LOBSTER

STUFFED WITH CRABMEAT

SIXTY FIVE

"ORA KING"

NEW ZEALAND SALMON

CAPERS & LEMON BUTTER

THIRTY-EIGHT

BLACK SEA BASS

ARTICHOKE BARIGOULE

FORTY-SIX

DOVER SOLE MEUNIERE

BROWN BUTTER SAUCE

SIXTY THREE

SIDES

•BROCCOLI • BUTTERMILK BATTERED ONION RINGS • MASHED POTATOES •

• "LOADED" BAKED POTATO • AU GRATIN POTATOES • STEAK FRIES •

TWELVE

• ASPARAGUS • CREAMED OR STEAMED SPINACH •

• PARMESAN TRUFFLE FRIES •

FOURTEEN

• LOBSTER MAC & CHEESE • SAUTÉED MUSHROOMS •

SIXTEEN

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