

STEAK HOUSE

No. 316

* RAW BAR *

OYSTERS

DRESSED

CAVIAR 24
ROCKEFELLER 25

FRESH

EAST COAST 5
WEST COAST 5

CAVIAR

BJORK KALUGA
House Chips, Crème Fraîche, Chives ~ 100

CHILLED

JUMBO SHRIMP ½ DZ 29
KING & BLUE CRAB SALAD 28

SEAFOOD PLATEAU

EAST & WEST COAST OYSTERS
JUMBO GULF SHRIMP
KING & BLUE CRAB SALAD
Hogwash, Cocktail, Mustard Sauce
Petit ~ 30/ Grand ~ 85 / Le 316 ~ 180

SOUP & SALAD

FRENCH ONION SOUP
Gruyère, Crostini 18

TABLESIDE CAESAR
Baby Romaine, Crouton, White Anchovy,
Parmesan 22 pp (min 2 ppl)

LULU'S KALE
Kale, Currants, Pine Nuts,
Olive Oil, Parmesan 20

SIMPLE SALAD
Market Greens, Herbs & Vegetables,
Champagne Shallot Vinaigrette 16

THE WEDGE
Moody Blue, Heirloom Tomato, Red Onion,
Bacon, Buttermilk Blue Cheese Dressing 19

(Add Grilled Shrimp ~ Wagyu Flat Iron
~ Duck Leg Confit +24)

APPETIZERS

HAMACHI CRUDO*
Sweet Ponzu, Plum, Pickled Ginger, Serrano 28

TUNA TARTARE*
Crème Fraîche, Basil Pesto, Crostini 29

BONE MARROW
Bourbon Onion Marmalade,
Smoked Blue Cheese, Baguette 27

SCALLOPS & PORK BELLY*
Braised Leeks, Apple Beurre Blanc,
Crispy Potato & Ginger, Pomegranate 34

DUCK CONFIT
Frisée, Arugula & Fennel Salad,
Apple Vinaigrette, Cranberry Gastrique 32

MUSSELS & FRITES
Champagne, Jalapeño, Cilantro, Garlic, Fries 27

JUMBO LUMP CRAB CAKES
Aioli, Grilled Lemon, Cornichon 29

BRANDING IRON ONION RINGS
House-Made Steak Sauce 22

FISH & FOWL

WHOLE DOVER SOLE
Shallot Lemon Brown Butter 60

AHI TUNA*
Massaman Curry,
Jasmine Rice, Cashews 54

HALIBUT
Butternut Squash Risotto,
Sage Butter 56

ARTIC CHAR*
Rainbow Beets, Duck Fat Cipollinis,
Green Chermoula, Cabbage Glass 52

ROTISSERIE HALF CHICKEN
Herbs, Sherry Mushroom Ragout 44

ASK ABOUT OUR
VEGETARIAN & VEGAN OPTIONS

* PRIME BUTCHER SHOP *

WAGYU FLAT IRON 10 oz 50
BISON FILET 6 oz 55
FILET 8 oz 67
BONE-IN FILET 10 oz 72
KING'S CUT RIB-EYE 12 oz 76

KANSAS CITY STRIP 18 oz 79
COWBOY RIB-EYE 20 oz 85
PORTERHOUSE FOR TWO 32 oz 127
TOMAHAWK RIB-EYE FOR TWO 32 oz 145
COLORADO LAMB RACK 14 oz 72

BUTCHER'S CUT ~ MP

• OVER-THE-TOP •

6 oz Maine Lobster Tail.....MP	Moody Blue Cheese Crust... 9
King Crab Legs.....MP	Caramelized Onions 9
Crab Cake.....15	Onion Rings..... 10
Lobster Oscar.....25	Pan-Seared Scallops..... 24
Crab Oscar23	Shaved Winter Truffle.....MP

• SAUCES •

Cognac Peppercorn Demi..... 9	Black Truffle Butter9
Argentinian Chimichurri..... 8	House-Made Steak Sauce6
Shallot Shiitaki Demi..... 9	Creamy Horseradish6
Béarnaise..... 9	Sherry Mushroom Ragout9
Blue Cheese Bone Marrow Butter9	

SIDES

Heirloom Carrots, Sage Butter, Walnuts.....16
Loaded Twice Baked Potato.....17
Brussels Sprouts, Tangerine Glaze, Lardons, Parmesan.....16
Haricots Verts, Brie, Almonds.....16
Whipped Potatoes, Maître d' Butter.....15
Truffle Mac & Cheese, Shaved Fresh Winter Truffle MP

Potato Pavé, Béarnaise.....17
Roasted Mushrooms16
Asparagus, Béarnaise, Smoked Trout Roe17
Hand-Cut French Fries.....15
Boursin Creamed or Sautéed Garlic Spinach.....15
Parisienne Truffle Gnocchi, Mushroom, Parmesan.....22

EXECUTIVE CHEF ~ STONE PEDIGO / SOUS CHEF ~ JUSTIS EVANS

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*THESE ITEMS MAY BE SERVE RAW OR UNDERCOOKED.