B&B

SLAB

Bacon 3 Ways | *lamb, Tommy's & pork* • $18
Sizzling Thick Cut Bacon • $12
House Smoked Lamb Bacon | *German mustard & mixed greens* • $18
Chef Tommy's Bacon | *crumbled blue cheese w/ truffle infused honey* • $18

APPETIZERS

Beef & Barley • $10
Soup of the Day • $9
New England Gnocchi | *spinach gnocchi, chowder & fried Ipswich clams* • $16
The B&Brie | *w/ bacon chutney & blueberry puree* • $26
San Daniele Prosciutto & Mozzarella di Bufala | *basil leaf & olive oil* • $18
Wagyu Carpaccio | *arugula, olive oil & parmesan* • $19
Brisket Ravioli | *house made ravioli, pork belly & marinara* • $12
Crispy Calamari & Peppers | *red & green jalapeño peppers* • $19
Jumbo Lump Crabcake | *whole grain mustard cream sauce* • $21
B&B Meatballs | *red sauce* • $13
Seared Scallops | *creamy horseradish crusted w/ braised beef* • $22
Tuna Tartare | *avocado, cucumbers, ponzu & wakame salad* • $19
Steak Tartare | *w/ toast points* • $18
Carpet Bagger On the Half Shell | *4* • $19

RAW BAR

Oysters | *half dozen* • $19
Clams | *half dozen* • $12
Shrimp Cocktail | *4 pieces* • $20
Jumbo Crab Cocktail | *4 oz* • $20
Lobster Cocktail | *1/2* • $12 | *whole* • $24

SALADS

The B&B "Steak" House Salad | *filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette* • $21
Mr. G's Classic Caesar | *parmesan tuile* • $12
Mixed Greens • $10
Tomato & Onion | *russian dressing* • $10
Iceberg Wedge | *crumbled blue cheese* • $10
Crab Louie | *hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab* • $24

CLASSICS

Filet Mignon 10 oz | *center cut* • $45
Chateaubriand for 2 | *sliced table side* • $46 per person
Beef Wellington 8 oz | *served medium rare* • $58
Steak à La Berg | *sliced sirlon over hash browns w/ sautéed mushrooms & madeira sauce* • $58
Prime Rib 16 oz | *yorkshire pudding & creamy horseradish* • $48
Veal Chop Oscar | *jumbo lump crabmeat, asparagus w/ sauce béarnaise* • $57

CELLAR CUTS

(rare, exclusive & limited availability)
55 Day Dry Aged Prime Rib Eye, Grand Island, NE • $84 | 22 oz
55 Day Dry Aged Wagyu Rib Eye, Marfa, TX • $135 | 22 oz
(hand selected & dry aged to perfection w/ pink Himalayan salt)
A5 Wagyu Tenderloin, Kagoshima Prefecture, Japan
(served table side on pink Himalayan salt block)
$120 | 4 oz
$30 per additional oz
A5 Kobe, Hyogo Prefecture, Japan
(100% Tajima cattle, the most rare & exclusive beef in the world)
Tenderloin/New York Strip/Rib Eye/Rib Cap (Butcher's Butter)
$220 | 4 oz
$55 per additional oz (2 oz increments) - check w/ server for available cuts

GEARHART RANCH WAGYU

Filet 8 oz • $69
Rib Eye 20 oz • $78
Wagyu Skirt Steak | garlic butter & steak fries • $38

DRY AGED USDA PRIME

Sirloin 14 oz • $49
Porterhouse 40 oz | *for 2* • $54 per person
Bone-in NY 18 oz • $52
Bone-in Rib Eye 22 oz • $53
T-Bone 20 oz • $53
The Long Bone 40 oz | *for 2* • $51 per person

TOPPINGS

Truffle Butter • $4 | **Au Poivre** • $4 | **Oscar Style** • $12 | **Carpet Bagger** • $12
Blue Cheese Crusted • $3 | **Foie Gras Diane** • $14

SUGGESTIONS

Chicken Fried Prime Pork Chop • $29
sausage jalapeño applesauce
Double Cut Colorado Lamb Chops • $58
lamb bacon w/ German mustard
Bone-in Chicken Shank • $24
natural juices, grilled lemon, cipollini onions
Spaghetti Carbonara • $22
egg, parmesan, speck

PASTURE

Pasta Primavera • $22
fresh roasted vegetables
Vegetable Platter • $26
fresh roasted & sautéed vegetables
The B&B "Veg" House Salad • $21
portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

LOBSTER

South African Lobster Tail 10 oz • $58
South African Lobster Tail 6 oz • $45
Crab Stuffed Lobster Tail 10 oz • $76

OCEAN

Stuffed Trout • $34
jumbo lump crabmeat w/ saffron cream
Wasabi Crusted Tuna • $36
coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette
Potato Wrapped Halibut • $35
sea salt crusted w/ lobster broth
Pan Seared Salmon • $31
wild mushrooms, snow peas, & kale w/ citrus beurre blanc

SIDES | *serves 2*

Classic Creamed Spinach • $12
Garlic Whipped Potatoes • $10
B&B Potato Hash Browns • $10
Corn Soufflé *w/ rajas* • $10
Sautéed Mushrooms *w/ shallots* • $12
Lobster Fried Rice • $18
Steak Fries • $9
Onion Rings • $9
Grilled Asparagus • $13
Sautéed Spinach • $11
Broccoli Florets • $10
Half & Half | *fries & rings* • $9
Fully Loaded Baked Potato • $8
B&B Mac & Cheese • $13
bacon • $3 | *sautéed lump crab* • $10

Please inform your server if anyone in your party has a food allergy, items may be cooked to order. | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

REV.10.25.2016

WINE LIST BY THE GLASS

BUBBLES

Zuccolo, Prosecco, Extra Dry, M.V., *Veneto, Italy* • $10

Louis de Grenelle, Saumur Brut Rosé, N.V., *Loire Valley, France* • $15

Domaine Dominique Gruhier, Crémant de Bourgogne Extra Brut, 2013, *Loire Valley, France* • $19

WHITES

Cantina Terlano, Pinot Grigio, 2014, *Alto Adige, Italy* • $13

Pierre-Luc Bouchard, Muscadet Sévre-et-Maine, 2014, *Loire Valley, France* • $12

Domaine Guiberteau, Saumur Blanc "Les Moulins" Chenin Blanc, 2015, *Loire Valley, France* • $16

Vincent Delaporte, Sancerre, Sauvignon Blanc 2015, *Loire Valley, France* • $15

Dr. Loosen, Riesling Kabinett "Wehlener Sonnenuhr" 2013, *Mosel, Germany* • $17

Domaine Roux Père Et Fils, Mâcon-Villages, 2014, *Burgundy, France* • $13

Banshee Wines, Chardonnay, 2014, *Sonoma Coast, California* • $12

Domaine des Baumard, Rosé, 2015, *Loire Valley, France* • $10

REDS

Lyric by Etude, Pinot Noir, 2013, *Santa Barbara County, California* • $14

Voix de la Vigne, Pinot Noir, 2014, *Willamette Valley, Oregon* • $18

Domaine de la Chanteleuserie, Bourgueil Cuvée Alouettes, 2014, *Loire, France* • $13

Domaine Guy Mardon, Touraine Gamay Les Toits Rouges , 2014, *Loire, France* • $12

Tolaini, "Al Passo," 2011, *Tuscany, Italy* • $15

Jonata, "The Paring," Red Blend, 2012, *California* • $15

Girard, Cabernet Sauvignon, 2012, *Napa Valley, California* • $19

Bodegas Numanthia, "Termes," Tinto de Toro, 2012, *Toro, Spain* • $16

Altocedro, "Año Cero," Malbec, 2014, *Mendoza, Argentina* • $11

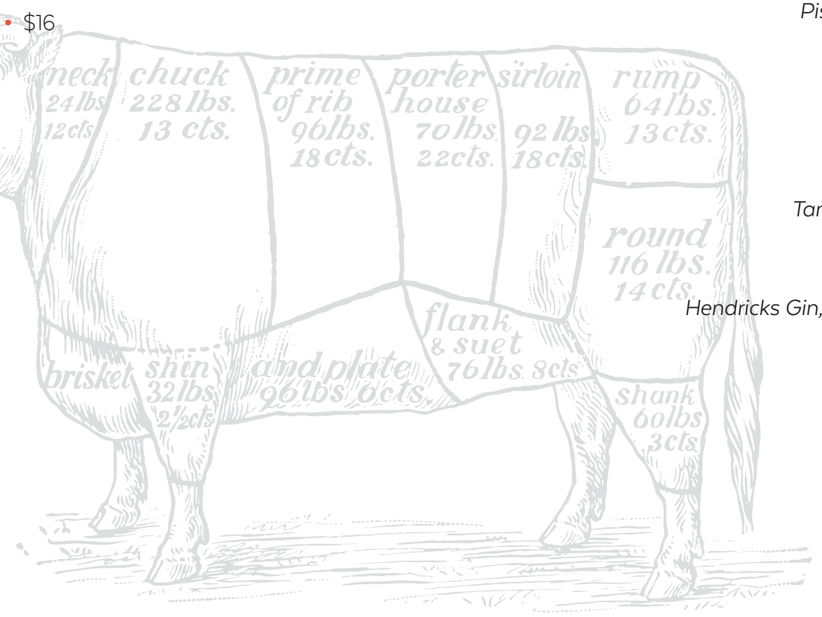
Bench, Cabernet Sauvignon, 2013, *Alexander Valley, California* • $15

The Cleaver, Red Blend, 2012, *California* • $12

Château Berthenon, Blaye, 2011, *Bordeaux, France* • $15

Robert Foley, Merlot, 2011, *Napa Valley, California* • $18

Ridge Vineyards, Zinfandel, 2012, *Paso Robles, California* • $20



SIGNATURE COCKTAILS

Cricket • $12

Pimm's No. 1, Effen Cucumber, Mint, Ginger Beer

Blood Orange Sky • $14

Maestro Dobel Tequila, Solerno Blood Orange liqueur, Lime Juice, San Pellegrino Aranciata Rossa

The Haymaker • $13

2 Gingers Whiskey, Angostura Bitters, Orange Bitters

"I Must Say" • $14

Pisco Porton, Green Chartreuse, Luxardo Maraschino, Lime Juice

Buffalo Soldier • $12

Buffalo Trace, Black Tea, Lemon Juice, Orange Bitters

B&Bramble • $12

Tanqueray Bloomsbury Gin, Lime Juice, Simple Syrup, Chambord

French Diplomat • $16

Hendricks Gin, Effen Cucumber, St Germain Elerflower Liqueur, Lime Juice, Simple Syrup

B&B Martini • $18

Brooklyn Gin, Imperial Vodka, Lillet Blanc

19th Hole • $12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

B&B Bellini • $14

Cipriani Peach, Prosecco

COCKTAILS ON TAP

Washington Mule • $12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Derby Day Mule • $12

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Ginger Beer