

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

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

Mussels Marinières | saffron & white wine w/ toasted baguette • \$22

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 | bacon wrapped, summer salsa w/ mango vinaigrette • \$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

BLT Salad | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$14

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 • \$46

Chateaubriand for 2 | sliced table side • \$46 per person

Beef Wellington 8 oz | served medium rare • \$58

Steak à La Berg | sliced sirloin 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 Ribeye, Grand Island, NE • \$84 | 22 oz

55-Day Dry-Aged Wagyu Ribeye, Marfa, TX • \$135 | 22 oz
(hand selected & dry aged to perfection w/ pink Himalayan salt)

A5 Wagyu Tenderloin, Kagoshima Prefecture, Japan
(served tableside 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/Ribeye/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

Ribeye 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 Ribeye 22 oz • \$54

T-Bone 20 oz • \$53

The Long Bone 40 oz | for 2 • \$52 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 Pork Chop • \$32

pork belly confit w/ sauerkraut & pineapple glaze

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 • \$46

Crab Stuffed Lobster Tail 10 oz • \$76

OCEAN

Chilean Sea Bass • \$42

pan-seared, pearl couscous, basil pesto & grape tomatoes

Wasabi Crusted Tuna • \$36

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Dover Sole Meunière • \$58

pan-seared w/ classic brown butter sauce

Pan-Seared Salmon • \$31

wild mushrooms, snow peas, & kale w/ citrus beurre blanc

SIDES | serves 2

Classic Creamed Spinach • \$12

Onion Rings • \$9

Garlic Whipped Potatoes • \$10

Grilled Asparagus • \$13

B&B Potato Hash Browns • \$10

Sautéed Spinach • \$11

Corn Soufflé w/ rajas • \$10

Broccoli Florets • \$10

Sautéed Mushrooms w/ shallots • \$12

Half & Half | fries & rings • \$9

Lobster Fried Rice • \$18

Fully Loaded Baked Potato • \$8

Steak Fries • \$9

B&B Mac & Cheese • \$13

bacon • \$3 | sautéed lump crab • \$10

WINE LIST BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

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

Domaine Dominique Gruhier Crémant de Bourgogne Extra Brut, Burgundy, France 2013 • \$19

WHITES

Abbazia di Novacella Pinot Grigio, Alto Adige, Italy 2015 • \$14

Weingut Schloss Maissau Grüner Veltliner, Weinviertal, Austria 2015 • \$16

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

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

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

Bret Brothers Mâcon-Villages "Terroirs du Maconnais" Chardonnay, Burgundy, France 2014 • \$17

Banshee Wines Chardonnay, Sonoma Coast, California 2015 • \$13

Planeta Etna Rosse Rosé, Sicily, Italy 2016 • \$11

REDS

Lyric by Etude Pinot Noir, Santa Barbara County, California 2014 • \$14

Elk Cove Pinot Noir, Willamette Valley, Oregon 2014 • \$18

Arcanum "Il Fauno" Super Tuscan, Tuscany, Italy • \$16

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

Canard Estate Cabernet Sauvignon, Napa Valley, California 2013 • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2014 • \$13

Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2012 • \$16

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

The Cleaver Red Blend, California 2015 • \$13

Château Marsau Côtes du Francs, Bordeaux, France 2009 • \$19

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

SIGNATURE COCKTAILS

(classic cocktails w/a twist)

Cowboy Street • \$14

Bakers Bourbon, Punt e Mes, Bruto Americano

Blood Orange Sky • \$14

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

The Hayemaker • \$13

Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters

Lunch Box • \$12

Hopadillo IPA, Linie Aquavit, Cynar, Lemon Juice, Turbinado, Angostura Orange

Cricket • \$12

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

Always on the Rum • \$14

Flor de Cana, Luxardo Maraschino, Pineapple Juice, Orange Bitters

Night Cap • \$16

Pierre Ferrand 10 yr cognac, Domaine Canton Ginger Liqueur, St Germain, Lime juice

B&B Martini • \$18

Brooklyn Gin, Belvedere Vodka, Lillet Blanc

19th Hole • \$12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

B&B Bellini • \$14

Cipriani Peach, Prosecco, Peach Vodka

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, Gosling's Ginger Beer

