

## APPETIZERS

Beef & Barley • \$10

Soup of the Day • \$9

San Daniele Prosciutto & Mozzarella di Bufala | basil leaf & olive oil • \$18

Wagyu Carpaccio | arugula, olive oil, parmesan • \$18

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 • \$19

B&B Meatballs | red sauce • \$13

Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$18

Steak Tartare | toast points • \$18

Sizzling Thick Cut Bacon • \$12

Carpet Bagger On the Half Shell | 4 • \$19

Chef Tommy's Bacon | blue cheese w/ truffle infused honey • \$18

## RAW BAR

Oysters | half dozen • \$19

Clams | half dozen • \$12

Shrimp Cocktail | 4 pieces • \$20

Jumbo Crab Cocktail | 4 oz • \$20

Lobster Cocktail | half • \$12 | whole • \$24

## APIZZA

Margherita • \$10, w/ prosciutto • \$14

Spicy Italian w/ calabrese salami • \$12

Buffalo Chicken w/ carrots, celery & blue cheese • \$13

Grilled Shrimp w/ avocado & salsa verde • \$14

## LUNCH SALADS

Add Protein

sliced filet • \$16 | grilled chicken • \$7 | chilled shrimp • \$15

lump crab meat • \$10 | seared salmon • \$13

wasabi crusted tuna • \$18

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

Cobb Salad | bacon, hard boiled egg, avocado & crumbled blue cheese • \$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



## THE DELI COUNTER

(served with potato chips)

B&B Italian Special | on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette • \$14

The Washington Ave. | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo • \$12

The Yorkville | on onion roll, Hungarian salami, black forest ham, bologna, liverwurst, muenster cheese w/ sliced onion & mustard • \$11

The Sicilian | on baguette, sliced mozzarella, roma tomato, basil w/ olive oil & imported prosciutto • \$14

The Club Sandwich | thick cut bacon, house roasted turkey, french ham w/ mayo • \$14

BLT | thick cut applewood bacon, chipotle mayo • \$13

## HOT & CRUSTY

(served with steak fries)

Croque Monsieur | smoked ham, béchamel & horseradish havarti • \$14

The Cheese Steak Hero | filet, sautéed onions & peppers • \$19

Carpet Bagger Po' boy | N'awlins style • \$21

Crab Cake Sandwich | lettuce, tomato, butter pickles, remoulade • \$21

Hot Roast Beef | roasted red bell peppers, au jus with horseradish havarti • \$19

Reuben | corned beef, sauerkraut, Swiss cheese & Russian dressing • \$18

## B&B BURGERS

(served with steak fries)

Hill Country Burger | TX smoked sausage, pepper jack, bbq mayo • \$16

Butcher Shop Burger | white cheddar, applewood smoked bacon, mayo • \$14

Spiced Lamb Burger | tabbouleh, pepper jack, harissa ketchup • \$17

Truffle Burger | 3 onion jam, truffle butter, truffle aioli • \$18

Carpet Bagger Burger | the original • \$18

## FILETS

Filet Mignon 8 oz • \$36

Truffle Butter • \$40 | Au Poivre • \$40 | Oscar Style • \$48 | Carpet Bagger • \$48

Blue Cheese Crusted • \$39 | Foie Gras Diane • \$50

## LUNCH CUTS

Bone-in Chopped Steak | sautéed mushrooms & Madeira sauce • \$22

Wagyu Skirt Steak Frites | w/ garlic butter & lemon zest • \$29

Ribeye "Club Cut" | lean & clean, au poivre sauce & truffle fries • \$38

Filet Medallions | w/ truffle fries & truffle aioli • \$26

## SUGGESTIONS

Surf & Turf Quesadillas | shrimp & filet mignon • \$18

Chicken Fried Pork Chop | Pork Belly confit w/ sauerkraut & pineapple glaze • \$29

Bone-in Chicken Shank | natural juices, grilled lemon, cipollini onions • \$22

Brisket Ravioli | house made ravioli, pork belly, marinara • \$24

Spaghetti Carbonara | egg, parmesan, speck • \$22

## OCEAN

Chilean Sea Bass • \$38

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

Wasabi Crusted Tuna • \$34

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

Seared Scallops

bacon wrapped, summer salsa w/ mango vinaigrette • \$32

Pan-Seared Salmon • \$27

wild mushrooms w/ snowpeas, kale, 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

\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

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## 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 Liquer, 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

