

## SLAB

Sizzling Thick Cut Bacon • \$14

House Smoked Lamb Bacon | German mustard & mixed greens • \$22

Chef Tommy's Bacon | crumbled blue cheese w/ truffle-infused honey • \$19

Bacon 3 Ways | lamb, Tommy's & pork • \$21

## APPETIZERS

Beef & Barley • \$10 | Soup of the Day • \$9

The B&Brie | w/ bacon chutney & blueberry purée • \$26

King Crab | roasted, scampi style • \$38

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

Wagyu Carpaccio | "Cipriani style" • \$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

Bacon Wrapped Shrimp | crab stuffing w/ sweet chili sauce • \$26

Blackened Scallops | served w/ fresh mango salsa, micro cilantro • \$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

Shellfish Tower • \$38/person

Includes 2 Oysters, 1 Shrimp, ½ Lobster, Jumbo Lump Crab (2 oz)

w/ King Crab (4 oz) • \$49/person

Oysters | half dozen • \$19

Shrimp Cocktail | 4 pieces • \$22 | Jumbo Crab Cocktail | 4 oz • \$22

Lobster Cocktail | half • \$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 • \$26



**B&B**

## CLASSICS

Filet Mignon 10 oz | center cut • \$48

Chateaubriand for 2 | sliced tableside • \$96

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 • \$49

Veal Chop Parmigiana | bone-in w/ marinara sauce, mozzarella di bufala • \$48

## CELLAR CUTS

(rare, exclusive & limited availability)

Butcher's Butter, Snake River Farms Wagyu, American Falls, ID • \$82 | 10 oz

55-Day Dry-Aged Prime Ribeye, Grand Island, NE • \$84 | 22 oz

55-Day Dry-Aged Wagyu Ribeye, Marfa, TX • \$135 | 22 oz

28-Day Dry-Aged A5 Japanese Wagyu Ribeye 12 oz • \$250

A5 Wagyu Tenderloin, Kagoshima Prefecture, Japan • \$120 | 4 oz

\$30 per additional oz - served tableside on pink Himalayan salt block

A5 Kobe, Hyogo Prefecture, Japan | 100% Tajima cattle, the rarest & most exclusive beef in the world

Tenderloin/New York Strip/Ribeye/Butchers Butter • \$220 | 4 oz

\$55 per additional oz (2 oz increments) - check w/ server for available cuts

A5 Wagyu Katsu Sando • \$120

A5 Japanese Wagyu Ribeye, panko crusted, deep fried & served on buttered & crustless Japanese white bread

w/ house-made Japanese BBQ "Tonkatsu sauce". Served w/ zucchini fries

## TEXAS WAGYU

Filet 8 oz • \$69

Ribeye 20 oz • \$78

Wagyu Skirt Steak | steak fries • \$32

## DRY-AGED USDA PRIME

Sirloin 14 oz • \$51

Porterhouse 40 oz | for 2 • \$116

Bone-In NY 18 oz • \$54

Bone-In Ribeye 22 oz • \$58

T-Bone 20 oz • \$54

The Long Bone 40 oz | for 2 • \$116

## TOPPINGS

Truffle Butter • \$4 | Au Poivre • \$4 | Oscar Style • \$14 | Carpet Bagger • \$14

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

Rigatoni Alla Vodka • \$22

house-made pasta, smoked bacon & parmigiano reggiano

## PASTURE

Vegetable Platter • \$26

fresh roasted & sautéed vegetables

Strozzapreti Genovese • \$22

house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans

The B&B "Veg" House Salad • \$21

portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

## LOBSTER

South African Lobster Tail 6 oz • \$52

South African Lobster Tail 10 oz • \$68

Crab Stuffed Lobster Tail 10 oz • \$78

## OCEAN

Pan-Seared Chilean Sea Bass • \$42

artichoke, sundried tomatoes, cipollini onions w/ basil pesto & beurre blanc

Wasabi Crusted Tuna • \$38

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

Dover Sole Meunière • \$62

pan-seared w/ classic brown butter sauce

Pan-Seared Salmon • \$32

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

## SIDES | serves 2

Classic Creamed Spinach • \$13

Garlic Whipped Potatoes • \$11

B&B Potato Hash Browns • \$11

Corn Soufflé w/ rajas • \$12

Sautéed Mushrooms w/ shallots • \$13

Roasted Cauliflower | Cantonese style • \$11

Fully Loaded Baked Potato • \$9

Brussels Sprouts w/ bacon & balsamic • \$14

Onion Rings • \$10

Steak Fries • \$10

Grilled Asparagus • \$14

Sautéed Spinach • \$12

Broccoli Florets • \$10

Half & Half | fries & rings • \$10

B&B Mac & Cheese • \$14

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 BY THE GLASS

### BUBBLES

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

Calvet Cremant de Bordeaux Brut Rose, Bordeaux, France 2016 • \$14

Majolini, "Franciacorta Brut", Lombardy, Italy 2009 • \$19

### WHITES

Cantina Terlano Pinot Grigio, Alto Adige, Italy 2017 • \$13

Stags' Leap Chardonnay, Napa Valley 2017 • \$14

Jean-Marc Brocard "Kimméridgien" Chablis, Burgundy, France 2015 • \$12

Les Vins de Vienne Viognier, Rhone Valley, France 2015 • \$15

Patient Cottat Sancerre Sauvignon Blanc, Loire Valley, France, 2017 • \$16

Weingut Robert Weil Riesling "Tradition", Rheingau, Germany 2017 • \$14

Domaine de Mourchon "Séguret" Rose, Rhone Valley, France 2016 • \$13

### REDS

Lytic by Etude Pinot Noir, Santa Barbara County 2016 • \$14

Van Duzer Vineyards Pinot Noir, Willamette Valley, Oregon 2016 • \$16

Tolaini "Al Passo" Super Tuscan, Tuscany, Italy 2012 • \$16

Provenance Merlot, Napa Valley 2016 • \$16

The Cleaver Red Blend, California 2015 • \$13

Jonata "The Paring" Red Blend, California 2014 • \$15

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2016 • \$13

Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2013 • \$16

Aerena Cabernet Sauvignon, Lake County 2016 • \$15

Silver Ghost Cabernet Sauvignon, Napa Valley 2016 • \$18

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

Macauley Vineyard Old Vine Zinfandel, Napa Valley, California 2015 • \$19

## SIGNATURE COCKTAILS

(classic cocktails w/ a twist)

Evening on Frenchman • \$14

Knob Creek Rye, Domaine De Canton Ginger Liqueur, Turbinado, Peychaud's Bitters

The First Impression • \$15

Grey Goose Vodka, Luxardo Maraschino Liqueur, Green Chartreuse, Lemon Juice

The Hayemaker • \$13

Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters

The Ravenite Club • \$14

Fistful of Bourbon blended Bourbon, Cynar, Lazzaroni Amaretto, Rhubarb Bitters

Vieux from Above • \$12

Sacred Bond Bottled in Bond Brandy, Larceny Bourbon, Pama Pomegranate Liqueur, St-Germain Elderflower, Angostura Bitters, Peychaud's Bitters

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

Trinity 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

Cricket • \$12

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

The French Diplomat • \$14

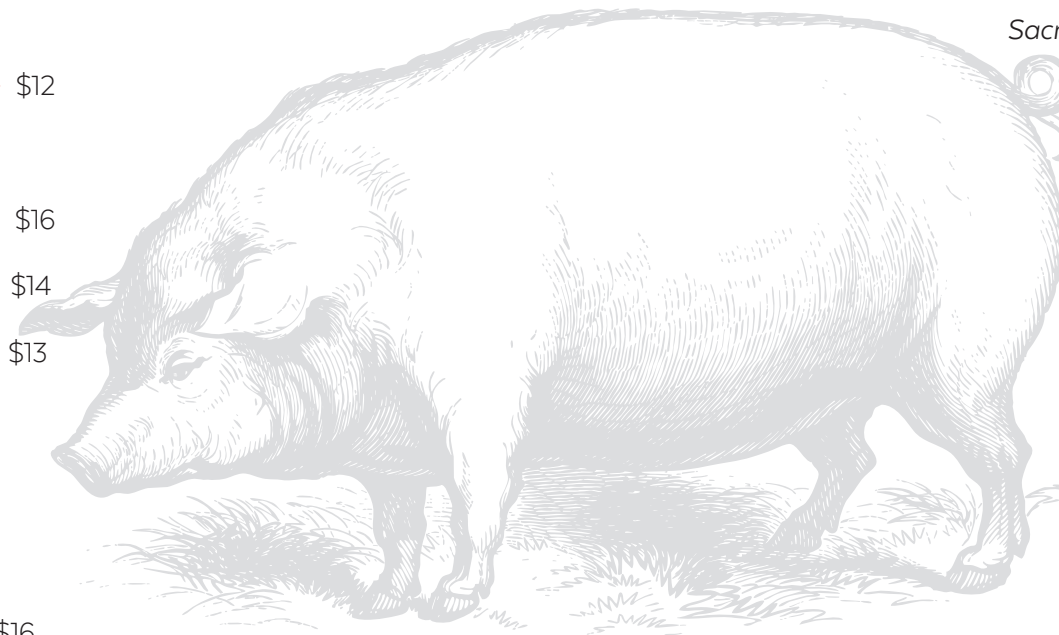
Hendrick's Gin, Effen Cucumber Vodka, St-Germain Liqueur, Lime Juice, Orange Bitters, Cucumber

Under a Blood Orange Sky • \$14

Milagro Silver Tequila, Solerno Blood Orange Liqueur, Lime Juice, San Pellegrino Aranciata Rosso

This Is Your Captain Speaking • \$14

Aviation Gin, Constant Comment Tea, Fee Brothers Old Fashioned Bitters, Honey Syrup



## DESSERT

<b>Chocolate Cake</b> .....	\$10
<b>Classic Crème Brûlée</b> .....	\$9
<b>New York Cheesecake</b> .....	\$10
<b>Carrot Cake</b> .....	\$9
<b>The Bacon Cookie</b> .....	\$11
<i>chocolate chip &amp; bacon cookie, candied bacon, chocolate sauce, walnuts &amp; vanilla gelato</i>	
<b>3 Scoops</b> .....	\$9
<i>selection of gelatos and sorbets</i>	
<b>Key Lime Pie</b> .....	\$9
<b>Coffee Cake Crumble Bread Pudding</b> .....	\$10
<i>w/ fresh blueberries &amp; vanilla crème anglaise</i>	
<b>Flaming Baked Alaska</b> .....	\$16
<i>Neopolitan style</i>	
<b>Mariana's Apple Crisp</b> .....	\$9
<b>Mixed Berries</b> .....	\$10
<i>crème anglaise</i>	