



## SLAB

**Bacon 3 Ways** | lamb, Tommy's & pork • \$19

**Sizzling Thick Cut Bacon** • \$14

**House Smoked Lamb Bacon** | German mustard & mixed greens • \$20

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

## 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

**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 • \$22

**Jumbo Crab Cocktail** | 4 oz • \$22

**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 • \$26

## CLASSICS

**Filet Mignon 10 oz** | center cut • \$46

**Chateaubriand for 2** | sliced tableside • \$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 • \$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**

(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** • \$220 | 4 oz

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

## TEXAS WAGYU

**Filet 8 oz** • \$69

**Ribeye 20 oz** • \$78

**Wagyu Skirt Steak** | garlic butter & steak fries • \$38

## DRY-AGED USDA PRIME

**Sirloin 14 oz** • \$51

**Porterhouse 40 oz** | for 2 • \$58 per person

**Bone-in NY 18 oz** • \$54

**Bone-in Ribeye 22 oz** • \$56

**T-Bone 20 oz** • \$54

**The Long Bone 40 oz** | for 2 • \$56 per person

## 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

smoked bacon & parmigiano reggiano

## PASTURE

**Vegetable Platter** • \$26

fresh roasted & sautéed vegetables

**Spaghetti Genovese** • \$22

basil pesto w/ pine nuts, fingerling potato & string beans

**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** • \$68

**South African Lobster Tail 6 oz** • \$52

**Crab Stuffed Lobster Tail 10 oz** • \$78

## 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** • \$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