

APPETIZERS

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

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

Wagyu Carpaccio | “Cipriani style” • \$19

Crispy Calamari & Peppers | red & green jalapeño peppers • \$19

Jumbo Lump Crabcake | whole grain mustard cream sauce • \$21

B&B Meatballs | red sauce • \$13

Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$19

King Crab | roasted, scampi style • \$38

Steak Tartare | toast points • \$18

Sizzling Thick Cut Bacon • \$14

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

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

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 • \$12 | 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 • \$26



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 w/ chipotle mayo • \$14

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

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 • \$22

Crab Cake Sandwich | lettuce, tomato, butter pickles, remoulade • \$22

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 • \$15

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

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

Carpet Bagger Burger | the original • \$20

FILETS

Filet Mignon 8 oz • \$38

Truffle Butter • \$42 | Au Poivre • \$42 | Oscar Style • \$52 | Carpet Bagger • \$52

Blue Cheese Crusted • \$41 | Foie Gras Diane • \$52

LUNCH CUTS

Bone-in Chopped Steak | sautéed mushrooms & Madeira sauce • \$24

Wagyu Skirt Steak | steak fries • \$32

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

Filet Medallions | w/ truffle fries & truffle aioli • \$28

SUGGESTIONS

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

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

Strozzapreti Genovese | house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans • \$22

Bone-in Chicken Shank | natural juices, grilled lemon & cipollini onions • \$24

Brisket Ravioli | house-made pasta, pork belly & marinara • \$24

Rigatoni Alla Vodka | house-made pasta, smoked bacon & parmigiano reggiano • \$22

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

Blackened Scallops • \$32
served w/ fresh mango salsa, micro cilantro

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.

HTX.REV.4.29.19

WINE BY THE GLASS

BUBBLES

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

Calvet Cremant de Bordeaux Brut Rose, Bordeaux, France 2015 • \$14

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

WHITES

Cantina Terlano Pinot Grigio, Alto Adige, Italy 2016 • \$13

Domaine Cherrier Sancerre, Loire Valley, France 2016 • \$16

Weingut Robert Weil Riesling "Tradition", Rheingau, Germany 2015 • \$14

Domaine Christophe Buisson Bourgogne Blanc, Burgundy 2015 • \$15

Luli Wines Chardonnay, Santa Lucia Highlands, California 2015 • \$15

Domaine de Mourchon "Séguret" Rose, Rhone Valley, France 2018 • \$13

REDS

The Hilt Wines Pinot Noir, Santa Rita Hill 2016 • \$19

Averaen Pinot Noir, Willamette Valley 2017 • \$15

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

Jonata "The Paring" Red Blend, California 2013 • \$15

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2015 • \$13

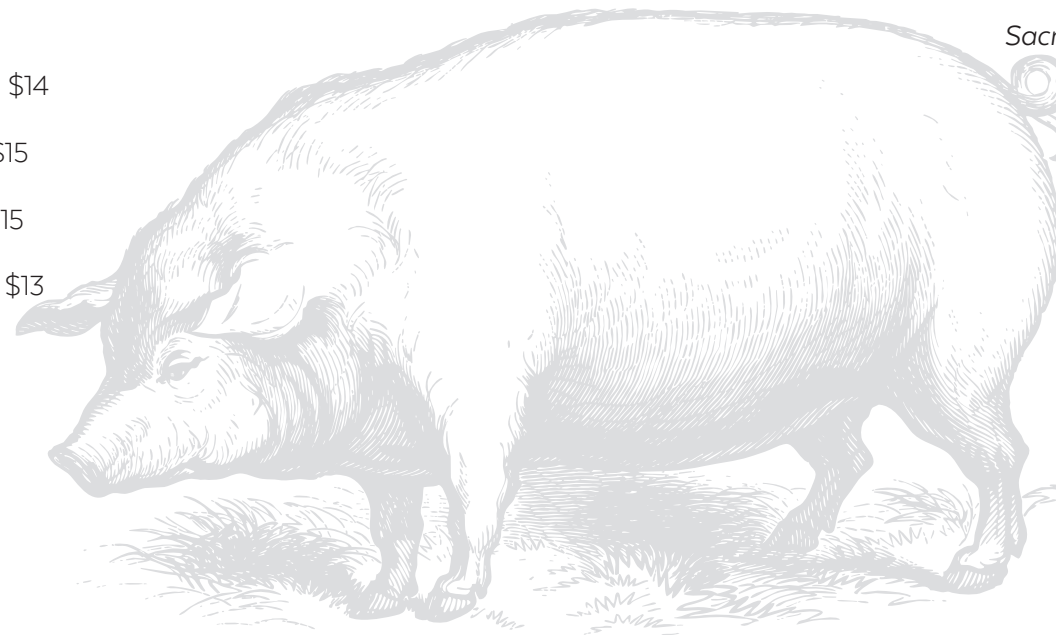
Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2013 • \$16

Aerena Cabernet Sauvignon, North Coast, California 2016 • \$15

Buehler Cabernet Sauvignon, Napa Valley 2016 • \$19

The Cleaver Red Blend, California 2015 • \$13

Château Marsau Côtes du Francs, Bordeaux, France 2009 • \$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, Lemon Juice, Simple Syrup

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-Germaine 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

Washington Mule • \$12

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

Sancho Panza • \$14

Montelobos Mezcal, Lime Juice, Gosling's Ginger Beer, Angostura Bitters

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-Germaine Liqueur, Lime Juice, Orange Bitters, Cucumber

The Highball • \$12

Suntory Toki Japanese Whisky, Sparkling Water, Lemon Peel

This Is Your Captain Speaking • \$14

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

DESSERT

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