



LB STEAK

At LB Steak we serve only USDA Prime Beef. Prime Beef is the highest quality and limited in supply. Currently, only 2% of all beef produced in the United States is graded as Prime. The high quality of our meats lends a rich flavor and fine texture.

Starters

- Raw Oysters on the Half Shell.....each 2.75
mignonette, horseradish
- Fried Calamari.....11.50
crispy fennel, tarragon mustard sauce
- Smoked Salmon Pizzette.....11.95
crème fraîche, dill, basil, capers
- Maple-Glazed Pork Belly.....12.50
leek pancake, fried egg, herb salad
- Seasonal Daily Soup.....8.00

- Seared Day Boat Scallops.....16.95
rutabaga nest, pear sabayon, micro greens
- Prime New York Carpaccio
thinly sliced raw NY, sunchoke.....15.95
- French Onion Soup.....8.75
garlic crouton, emmental cheese
- Prime Beef Tartare
raw chopped prime beef, aioli,
cornichon, garlic, herbs, chili.....15.95
- Sashimi.....16.00
sliced raw ahi tuna, wasabi, granita

Salads

- Baby Spinach and Arugula Salad
strawberries, pickled onion,
roasted cashew, honey garlic vinaigrette
house made marshmallow.....9.75
- LB Caesar
parmesan cheese, garlic crouton,
roasted garlic caesar dressing.....9.75
- BLT
baby iceberg wedges, bacon, tomato,
Pt. Reyes blue cheese dressing.....9.75
- Citrus Salad
watercress, avocado, citrus supremes,
mixed radishes.....10.75
- Prime NY Steak Cobb Salad
baby greens, egg, avocado, tomato, bacon,
blue cheese, green goddess dressing...18.50

Prime Steaks

- Skirt Steak 8 oz.....26.50
- Filet Mignon 8 oz.....36.00
- Rib Eye 12 oz. / 18 oz.....33.95 / 45.00
- New York 12 oz. / 18 oz.....37.00 / 49.00
- Wagyu NY 8oz.....85.00

Bone-In Selections

- Porterhouse 21 oz.....49.00
- Filet Mignon 14 oz.....48.00
- “Tomahawk Chop” 32 oz.....66.00
- Add 1/2 Lobster Tail to Any Entree.....19.00

Dry – Aged Selections

- Rib Eye 12 oz.....44.95
- New York 12 oz.....48.95

Sauces: Choice of One....additional sauces \$2

- Red Wine
- Béarnaise
- LB Steak Sauce
- Horseradish Cream
- Green Peppercorn
- Teriyaki

Fish and Shellfish

- Seared Sea Whistle Halibut.....28.95
barley, arugula, wild mushroom, candied
mandarinquats, roasted hazelnuts
- Butter Poached Lobster.....38.95
heirloom butter beans, guanciale, blood
orange
- Mussels and Clams.....19.95
guanciale, tomato, garlic, grilled bread
- Loch Duart Salmon.....25.75
pickled vegetables, avocado mousse,
sweet soy reduction, grapefruit

SIDES

- Onion Rings.....4.00
- French Fries.....4.00
- Loaded Potato Gratin.....5.00
- Yukon Gold Mashed Potatoes.....4.00
- Truffled Mac & Cheese.....6.00
- Grilled Broccoli.....5.00
- Roasted Cauliflower, Sauce Mornay.....6.00
- Mushrooms.....6.00
- Creamy Polenta.....5.00
- Baked Potato.....5.00
- Creamed Spinach.....6.00

Pasta

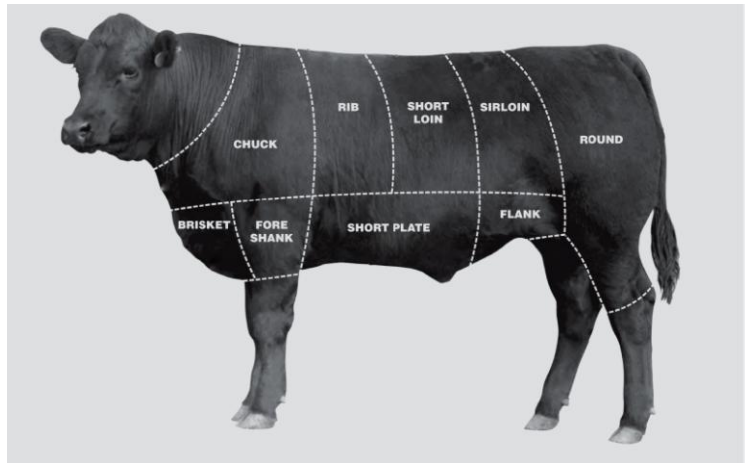
- Spaghetti and Meatball.....16.50
(beef, pork, and veal)
basil, ricotta salata, tomato sauce
- Spaetzle.....19.00
grilled broccoli, butternut squash,
roasted cauliflower, chardonnay cream
sauce

Greater Omaha

Natural Burgers

Served with French Fries

- Classic Burger
lettuce, tomatoes, pickles, grilled onion.....12.50
- Riviera Burger,
pancetta, arugula, tomatoes, pistou.....12.95
- Western Bacon Burger
bacon, onion ring, barbeque sauce.....13.50
- Mediterranean Turkey Burger
roasted tomatoes, watercress, feta cheese.....11.95
- Vegetarian Burger
oats, bulgur wheat, brown rice, crimini mushroom.....10.95
- Royale with Cheese
grilled pork belly, caramelized onion, fontina, fried egg..14.95



Meat and Poultry

- Pan Roasted Venison.....34.95
spaetzle, butternut squash, “Hunter’s Sauce”
- Bacon Wrapped Pork Tenderloin.....28.95
bok choy, mushroom, membrillo, pork jus
- Wagyu Short Ribs.....48.00
white corn grits, goat cheddar, brunoise
pancetta, shaved brussel sprouts
- Rocky Jr. Boneless Fried Chicken.....22.75
bacon, crimini mushroom gravy

Toppings.. add 1.75

- Bacon
- Mushroom Fricassee
- Avocado
- Cheddar Cheese
- Blue Cheese
- Emmental Cheese