



LB STEAK

SANTANA ROW



MACALLAN WHISKY FLIGHT

FEATURING MACALLAN SINGLE MALT SCOTCH WHISKY

12 YEAR DOUBLE CASK
15 YEAR TRIPLE CASK MATURED RARE CASK
FLIGHT OF THREE 35

"MAC AND CHEESE"

PAIR WITH OUR ARTISAN CHEESE PLATE FOR THE ULTIMATE "MAC AND CHEESE" INDULGENCE
50

VISIONARY POURS

DAOU VINEYARDS AND WINERY

STANDING ALONE AT AN ELEVATION OF 2,200 FEET, DAOU MOUNTAIN RISES FROM THE HEART OF THE ADELAIDA DISTRICT IN THE RUGGED COAST RANGE WEST OF PASO ROBLES. HERE, THE DAOU BROTHERS' VISION IS TO PRODUCE CALIFORNIA "FIRST-GROWTH" WINE, FULFILLING THE DISTRICT'S DESTINY AS THE WORLD'S NEXT BENCHMARK FOR BORDEAUX VARIETIES.

FLIGHT OF FOUR 2 OZ POURS/45

SAUVIGNON BLANC, 2018

11/GLASS 44/BOTTLE

THE PESSIMIST, 2017

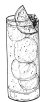
13/GLASS 52/BOTTLE

CABERNET SAUVIGNON, RESERVE, 2017

25/GLASS 100/BOTTLE

SOUL OF A LION, 2016

75/GLASS 300/BOTTLE



MOCKTAILS

T&T

ELDERFLOWER TONIC, TARRAGON TINCTURE, ROSE WATER, RASPBERRY, LEMON BITTERS 8

MATCHA MOJITO

MATCHA GREEN TEA, YUZU, MINT, VANILLA CREAM, CRUSHED ICE 8

PRIVATE DINING AVAILABLE

CONTACT
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WHISKEY STAPLES

OLD FASHIONED EAGLE RARE, BITTERS DUO, GOMME 16

MANHATTAN BARREL AGED, BULLEIT RYE, MARTINI & ROSSI VERMOUTH RUBINO, AZTEC BITTERS 16

SAZERAC TEMPLETON RYE, PEYCHAUD'S, KINA LAÉRO D'OR, ABSINTHE 16

WHISKEY SOUR JACK DANIEL'S SINGLE BARREL, LEMON, EGG WHITE, PORT FLOAT 16

THE SEELBACH SUNTORY TOKI, COINTREAU, PEYCHAUD'S, ANGOSTURA, BUBBLES 16

BLOOD & SAND GLENMORANGIE, SHERRY, BLOOD ORANGE, CARPANO ANTICA 16

BARMAN'S CHOICE

ROSÉ SANGRIA GREY GOOSE CHERRY NOIR, VERMOUTH AMBRATO DI TORINO, POMEGRANATE, CREOLE BITTERS, LEMON, ROSÉ 16

CAPURGANA HERRADURA SILVER TEQUILA, ANCHO REYES VERDE, WATERMELON AGUA FRESCA, BASIL, HELL WATER, LIME 16

FRAMBOISE SPRITZ ST. GEORGE RASPBERRY BRANDY, BLUE PLUM BRANDY, RASPBERRY LIQUOR, DILL, TONIC, PROSECCO 16

GOLDEN STATE FIZZ ANCHOR OLD TOM GIN, LO-FI GENTIAN AMARO, ORGEAT, LAVENDER BITTERS, LEMON, EGG WHITE 16

RAW AND CHILLED

A5 MIYAZAKI WAGYU CARPACCIO* BREAD AND BUTTER PICKLED VEGETABLES, CRISPY GARLIC, SESAME CHILI OIL 30

LB STEAK TARTARE* HAND CHOPPED FILET, TRUFFLE AÏOLI, TOASTED BAGUETTE 20

MARKET OYSTERS* SERVED ON ICE, LEMON, COCKTAIL SAUCE, MIGNONETTE 3.50/ea

CHILLED SHELLFISH PLATTER* OYSTERS, JUMBO WHITE GULF PRAWNS, MAINE LOBSTER 39/PERSON

APPETIZERS

SEARED PORK BELLY MAPLE GLAZED, SAVORY BREAD PUDDING, SUNNY SIDE UP EGG 15

BLISTERED PADRÓN PEPPERS GARLIC, CHILI, AND SESAME AÏOLI 9

FRIED MONTEREY CALAMARI FRIED SHISHITO PEPPERS, GREEN GODDESS 16

WHITE GULF PRAWNS SAUTÉED WITH GARLIC AND CAYENNE, CROSTINI 18

ROASTED BONE MARROW CHIMICHURRI, LEMON CURD, TOASTED BAGUETTE 20

GRILLED FLATBREAD BACON WHISKEY JAM, BRIE, APPLE, ARUGULA 17

SOUP AND SALAD

MAINE LOBSTER BISQUE FRESH MAINE LOBSTER, CHIVES 18

CHILLED YUKON GOLD POTATO SOUP CHIVE OIL, TRUFFLE CREAM 12

SUMMER SALAD GRILLED PEACHES, GOAT CHEESE, BLUEBERRIES, BALSAMIC TOMATO, CRISPY PROSCIUTTO, HONEY VINAIGRETTE 14

BABY ICEBERG WEDGE HICKORY SMOKED BACON, EGG, POINT REYES BLUE CHEESE DRESSING 14

CAESAR SALAD ROMAINE LEAVES, ANCHOVIES, PARMIGIANO REGGIANO, GARLIC CROUTONS 14

ARUGULA SALAD FIGS, SUNFLOWER SEEDS, ROASTED GRAPES, DRIED MULBERRIES, TRUFFLE CHAMPAGNE VINAIGRETTE 16



STEAK TEMPS

BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK, HOT CENTER

WELL DONE

NO PINK, HOT CENTER

EMBELLISHMENTS

BROILED 8 OZ MAINE LOBSTER TAIL

LEMON, DRAWN BUTTER 44

SAUTÉED WHITE GULF PRAWNS

GARLIC, CAYENNE 3/ea

SEARED DAY BOAT SCALLOPS 7/ea

SIMPLY GRILLED

LOCH DUART SALMON

WILD BLACK RICE,
GRILLED BROCCOLINI 26



KING KONG BANANA SPLIT

WARM BROWNIES,
COOKIES AND CREAM,
STRAWBERRY, AND TRIPLE FUDGE
BROWNIE ICE CREAM,
CARAMELIZED BANANAS,
GRAND MARNIER STRAWBERRIES,
CRÈME CHANTILLY,
CHOCOLATE GOLD SHAVINGS,
CARAMEL, CHOCOLATE SAUCE 22

LET'S GET SOCIAL

#LBSTEAKSANTANAROW



HAND CUT STEAKS

OUR ANGUS ARE RAISED IN THE NORTHERN MIDWEST AND USDA CERTIFIED,
AGED AND HAND CUT IN OUR BUTCHER SHOP

BONE IN SELECTIONS ARE SERVED WITH OUR HOUSEMADE WAGYU BUTTER

FILET MIGNON	6 OZ	38
FILET MIGNON	8 OZ	48
NEW YORK STRIP	12 OZ	42
KOMBUJIMA, KOMBU DRY AGED BONE IN NY	16 OZ	49
BONELESS RIB EYE	14 OZ	50
35 DAY DRY AGED BONELESS RIB EYE	12 OZ	52
COWBOY	22 OZ	62
TOMAHAWK RIB EYE FOR TWO	48 OZ	120

WAGYU

OUR WELL-KNOWN WAGYU BEEF IS OF THE HIGHEST QUALITY AVAILABLE,
BEING RATED AS A4 AND A5 WITH BMS RANGING FROM 5 TO 7 AND 8 TO 12.
WAGYU GRADED A4 AND A5 COMPRISES LESS THAN
3% OF ALL WAGYU PRODUCED IN JAPAN.

WAGYU/ANGUS	JAPANESE WAGYU	JAPANESE WAGYU
8 oz FILET	A5 NEW YORK STRIP	A5 NEW YORK STRIP
SNAKE RIVER FARMS, IDAHO	HOKKAIDO, JAPAN	MIYAZAKI, JAPAN
85	25/oz, 4 oz MIN	30/oz, 4 oz MIN

SAUCES

POINT REYES BLUE CHEESE BUTTER
GREEN PEPPERCORN

TARRAGON BÉARNAISE*
RED WINE BORDELAISE

ENTRÉES

SEARED DAY BOAT SCALLOPS PICKLED RAMPS, BLACK GARLIC, CITRUS
CAVIAR, PERSILLADE, MISO BEURRE BLANC 36

WHOLE BRONZINO ORANGE, LEMON, GARLIC SOY, GREEN ONIONS 42

BRICK CHICKEN ROASTED TOMATILLOS, SWEET CORN, GRAPE TOMATOES, MINT,
BASIL, PAN JUS 32

TOMAHAWK PORK CHOP PAPPARDELLE, BLISTERED PADRÓN PEPPERS, BACON
CHERRY GASTRIQUE 39

LB WAGYU BURGER SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

SIDES

MACARONI AND CHEESE 10
DEER CREEK CHEDDAR

ONION RINGS 8
BLUE CHEESE DRESSING

BLISTERED PURPLE POTATOES 10
WAGYU BUTTER, FLEUR DE SEL

PAN ROASTED FORAGED
MUSHROOMS 9
HERBS

MASHED POTATOES 8
YUKON GOLD POTATO PURÉE

TRUFFLE FRIES 9
PARMESAN, CHIVES

SAUTÉED SUMMER SQUASH 9
PERSILLADE

CHARRED SWEET CORN 9
CAYENNE, PIQUILLO PEPPERS, COTIJA CHEESE

* served raw; consuming raw or undercooked food or eggs, or cooked to order foods, may result in food borne illness (state mandated statement)

As we support the City of San Jose minimum wage increase, a 4% surcharge allows us
to provide the hospitality that you have always enjoyed. Thank you for your patronage.