



# 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

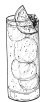
13/GLASS 52/BOTTLE

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 JILL EGI

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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

CAPURGANÀ 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

## SIMPLY GRILLED

### LOCH DUART SALMON

WILD BLACK RICE,  
GRILLED BROCCOLINI 26

## SIDES

### MACARONI AND CHEESE 10

DEER CREEK CHEDDAR

### BLISTERED PURPLE POTATOES 10

WAGYU BUTTER, FLEUR DE SEL

### SAUTÉED SUMMER SQUASH 9

PERSILLADE

### ONION RINGS 8

BLUE CHEESE DRESSING

### PAN ROASTED FORAGED MUSHROOMS 9

HERBS

### TRUFFLE FRIES 9

PARMESAN, CHIVES

## 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

FILET MIGNON	6 OZ	38
FILET MIGNON	8 OZ	46
NEW YORK STRIP	12 OZ	42
BONELESS RIB EYE	14 OZ	50
COWBOY	22 OZ	62
HOKKAIDO WAGYU, A5 NEW YORK STRIP, 4 OZ MIN	PER OZ	25
MIYAZAKI WAGYU, A5 NEW YORK STRIP, 4 OZ MIN	PER OZ	30

## SAUCES

POINT REYES BLUE CHEESE BUTTER  
GREEN PEPPERCORN

TARRAGON BÉARNAISE\*  
RED WINE BORDELAISE

## BURGERS AND SANDWICHES

SERVED WITH FRENCH FRIES OR ONION RINGS;  
ALL BURGERS ARE HALF POUND AND HOUSE-GROUND

**CLASSIC BURGER** LETTUCE, TOMATO, PICKLES, GRILLED ONIONS 15

**ROYALE WITH CHEESE** GRILLED PORK BELLY, CARAMELIZED ONIONS,  
FONTINA CHEESE, FRIED EGG 20

**LB WAGYU BURGER** SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

**HOUSEMADE REUBEN** PASTRAMI, SWISS CHEESE, SAUERKRAUT,  
THOUSAND ISLAND, HOUSEMADE CAPE COD STYLE POTATO CHIPS, PICKLE 19

**LB STEAK SANDWICH** PRIME NEW YORK, MUSHROOMS, FRIED ONIONS,  
POINT REYES BLUE CHEESE, CHIPOTLE MAYONNAISE 19

**LOBSTER ROLL** MAINE LOBSTER, CELERY, SCALLIONS, REMOULADE,  
TOASTED BUN, HOUSEMADE CAPE COD STYLE POTATO CHIPS 20

**FRENCH DIP** PRIME ROAST BEEF, GARLIC MUSHROOMS, ARUGULA, SWISS  
CHEESE, CIABATTA, HORSERADISH CREAM, AU JUS 21

**ADDITIONAL TOPPINGS** HICKORY SMOKED BACON, AVOCADO,  
CHEDDAR CHEESE, BLUE CHEESE, MUSHROOMS, EGG, SMOKED ONION  
MARMALADE EACH 3; ADD MAPLE GLAZED PORK BELLY 10

## POWER HOUR

### BUILD YOUR OWN

**SOUP OR SALAD, MAIN ENTRÉE, AND BLONDIE TO GO**

**CHILLED YUKON GOLD POTATO SOUP ICEBERG WEDGE**

### 25.00 SELECTIONS

**CLASSIC BURGER CHEF'S VEGETARIAN CREATION**

### 35.00 SELECTIONS

**6 OZ GRILLED PRIME NEW YORK  
LOBSTER ROLL SEARED DAY BOAT SCALLOPS**

## LUNCH PLATES

**STEAK SALAD** 6 OZ GRILLED NEW YORK, ARUGULA, ROASTED GRAPES, FIGS,  
SUNFLOWER SEEDS, CUCUMBER, TRUFFLE VINAIGRETTE 22

**PAN ROASTED 6 OZ FILET MIGNON** BLISTERED PURPLE POTATOES, SAUTÉED  
SUMMER SQUASH, WAGYU BUTTER 44

**SHRIMP AND CRAB COBB** CRAB, SHRIMP, AVOCADO, HEARTS OF PALM,  
TOMATO, LOUIS DRESSING 20

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

**CHEF'S VEGETARIAN CREATION** TELL CHEF ABOUT YOUR LIKES AND  
DISLIKES FOR A DELICIOUS DISH 20

\* 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.

07.19.19