



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.

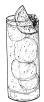
FLIGHT OF FOUR 2 OZ POURS/45

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, 2017
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

JEGI@LBSTEAK.COM

STEAKHOUSE STAPLES

OLD FASHIONED WOODFORD RESERVE DISTILLER'S ADDITION, BITTERS DUO, DEMERARA 16

MANHATTAN BARREL AGED JIM BEAM, CARPANO ANTICA, AZTEC BITTERS 17

WHISKEY SOUR RUSSELL'S RSV, LEMON, EGG WHITE, PORT FLOAT 16

VESPER FORDS GIN, LILLET BLANC, VODKA 16

DARK AND STORMY BACARDI SILVER, RON ZACAPA, APPLE GINGER SHRUB, GINGER BEER 16

SIDECAR REMY 1738, COINTREAU, LEMON 17

BARMAN'S CHOICE

OAXACAN SUNRISE CASAMIGO'S MEZCAL, BLOOD ORANGE PURÉE, LIME 18

SMOKING 47 NOLET'S SILVER GIN, APEROL, LAPHROAIG, SWEET VERMOUTH 18

FIRST WORD HERRADURA SILVER TEQUILA, GREEN CHARTREUSE, MINT, LIME 18

BLACKSMITH MULE TITO'S VODKA, APPLE GINGER SHRUB, GINGER BEER 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 SHISHITO 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

CARROT GINGER SOUP COKE FARM CARROTS, GINGER 12

ARUGULA SALAD GRAPES, FENNEL, PEAR, SHAVED PARMESAN, PEAR 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

ROASTED BEET SALAD CHARRED BABY CARROTS, ENDIVE, GOAT CHEESE, PUMPKIN SEED 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

FORBIDDEN BLACK RICE,
GRILLED BROCCOLINI,
CHILI FLAKES 26

SIDES

SIGNATURE LB POTATOES 12

FOUR CHEESE GRATIN, BACON, CHIVES

MACARONI AND CHEESE 10

DEER CREEK CHEDDAR

BRUSSELS SPROUTS 9

BROWN BUTTER VINAIGRETTE, BACON

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	39
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 CASHEW BLONDIE TO GO

CARROT GINGER 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, MIXED GREENS, ARUGULA, MINT, BASIL,
RED ONIONS, THAI DRESSING 22

PAN ROASTED 6 OZ FILET MIGNON BACON BRUSSELS SPROUTS, MASHED
POTATOES 44

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

SEARED DAY BOAT SCALLOPS MUSSELS, PRAWNS, SAFFRON RISOTTO 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.

03.05.20