



LB STEAK

SANTANA ROW



HIGH WEST WHISKY FLIGHT

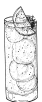
IN 2006 HIGH WEST DISTILLERY BECAME THE FIRST LEGAL DISTILLERY IN UTAH SINCE 1870. THEY FOCUS ON HONORING THE TRADITIONS OF WHISKEY IN THE WEST, AND ARE PERFECT FOR SIPPING AND ENJOYING WITH FRIENDS!

FLIGHT OF THREE
1 OZ POURS 25

AMERICAN PRAIRIE
DOUBLE RYE
CAMPFIRE

BEER AND CIDER

PLEASE INQUIRE
ABOUT OUR SEASONAL
DRAFT AND BOTTLE
SELECTIONS



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

BARMAN'S CHOICE

BARREL AGED MANHATTAN JIM BEAM, ANGOSTURA BITTERS, SWEET VERMOUTH 16

RISING SUN HIBIKI HARMONY, ORANGE BITTERS, ANGOSTURA BITTERS 17

FIRE AND ICE ESPOLÒN TEQUILA, THAI CHILI, CUCUMBER, LEMON, LIME 16

SMOKED PINEAPPLE RAYU MEZCAL, PINEAPPLE JUICE, LIME 16

BLACKSMITH MULE TITO'S VODKA, PEACH BASIL SHRUB, LIME, GINGER BEER 16

RUBY GREY GOOSE LA POIRE, ELDERFLOWER LIQUEUR, LIME, PROSECCO 17

DESERT ROSE NOLET'S GIN, PRICKLY PEAR PURÉE, LEMON, BITTERS 17

WINES BY THE GLASS

SPARKLING

LVE WINES, SPARKLING ROSÉ, FR NV 14

VEUVE CLICQUOT, BRUT, YELLOW LABEL, CHAMPAGNE, FR NV 25

WHITE

R. PRUM, RIESLING, "ESSENCE," MOSEL, QUALITATSWEIN, GERMANY 2017 11

MCBRIDE SISTERS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2019 15

LA GUERA, CHARDONNAY, EDNA VALLEY 2017 14

FRANK FAMILY VINEYARDS, CHARDONNAY, CARNEROS, CA 2017 22

BODEGAS CASTANO, MONASTRELL ROSÉ, YECLA, SPAIN 2015 12

RED

INTERCEPT WINERY, PINOT NOIR, MONTEREY COUNTY, CA 2018 16

LAPOSTOLLE, CARMENERE, "CUVÉE ALEXANDRE APALTA VINEYARD,"
COLCHAGUA VALLEY, CHILE 2016 15

CHÂTEAU DE MONTFAUCON, CÔTES DU RHÔNE, FR 2017 16

TENUTA DI NOZZOLE, CHIANTI CLASSICO RISERVA DOCG, ITALY 2016 16

RIDGE, ZINFANDEL BLEND, "THREE VALLEYS," SONOMA COUNTY, CA 2017 17

HILL FAMILY, MERLOT, "BEAU TERRE VINEYARD," NAPA VALLEY, CA 2015 16

CHÂTEAU ARGADENS, BORDEAUX SUPÉRIEUR, FR 2016 15

CAIN, CUVÉE NV15, NAPA VALLEY, CA 20

BODEGA DE EDGAR, "STRAIGHT OUT OF PASO," CABERNET SAUVIGNON,
PASO ROBLES, CA 2015 15

HARVEY & HARRIET BY MY FAVORITE NEIGHBOR, CABERNET SAUVIGNON,
PASO ROBLES, CA 2018 25

DR. KRUPP, "WHEELMAN," CABERNET SAUVIGNON, NAPA VALLEY, CA 2016 45

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

APPETIZERS

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

WHITE GULF PRAWNS SAUTÉED WITH GARLIC AND CAYENNE, CROSTINI 18

ROASTED BONE MARROW CHIMICHURRI, LEMON CURD, TOASTED BAGUETTE 20

SOUP AND SALAD

MAINE LOBSTER BISQUE FRESH MAINE LOBSTER, CHIVES 18

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

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
FORBIDDEN BLACK RICE,
GRILLED BROCCOLINI,
CHILI FLAKES 26

LET'S GET SOCIAL

#LBSTEAKSANTANAROW



HAND CUT PRIME STEAKS*

OUR USDA CERTIFIED PRIME ANGUS STEAKS
ARE AGED AND HAND CUT IN OUR BUTCHER SHOP

BONE IN SELECTIONS ARE SERVED WITH OUR HOUSEMADE WAGYU BUTTER

FILET MIGNON	6 OZ	39
FILET MIGNON	8 OZ	48
NEW YORK STRIP	12 OZ	42
KOMBUJIMA, KOMBU DRY AGED BONE IN NY	16 OZ	59
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 8 oz FILET SNAKE RIVER FARMS, IDAHO 85	JAPANESE WAGYU A5 NEW YORK STRIP HOKKAIDO, JAPAN 25/oz, 4 oz MIN	JAPANESE WAGYU A5 NEW YORK STRIP MIYAZAKI, JAPAN 30/oz, 4 oz MIN
--	--	--

SAUCES

POINT REYES BLUE CHEESE BUTTER
GREEN PEPPERCORN

TARRAGON BÉARNAISE*
RED WINE BORDELAISE

ENTRÉES

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

PAN ROASTED CHICKEN ROCKY JR. AIRLINE CHICKEN BREAST, SWISS CHARD,
BABY CARROTS, CHICKEN DEMI GLAZE 32

LB WAGYU BURGER SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

SIDES

SIGNATURE LB POTATOES 12
FOUR CHEESE GRATIN, BACON, CHIVES

ONION RINGS 8
BLUE CHEESE DRESSING

MACARONI AND CHEESE 10
DEER CREEK CHEDDAR

**PAN ROASTED FORAGED
MUSHROOMS** 9
HERBS

MASHED POTATOES 8
YUKON GOLD POTATO PURÉE

TRUFFLE FRIES 9
PARMESAN, CHIVES

* 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 5% surcharge allows us
to provide the hospitality that you have always enjoyed. Thank you for your patronage.