



LB STEAK

SANTANA ROW



HIGH WEST WHISKY FLIGHT

HIGH WEST DISTILLERY FOCUSES ON HONORING THE TRADITIONS OF WHISKEY IN THE WEST, AND THEY ARE PERFECT FOR SIPPING AND ENJOYING WITH FRIENDS!

FLIGHT OF THREE 1 OZ POURS 25

AMERICAN PRAIRIE DOUBLE RYE CAMPFIRE

BARMAN'S CHOICE

- SHURI UNCLE NEAREST, LEMON, BLACKBERRY JAM 18
- PEAR & PINE BARR HILL GIN, HONEY, PEAR 17
- JOHNNY BRAVO GREY GOOSE LA POIRE, COINTREAU, THAI CHILI 17
- THE PATRIARCH LAPHROAIG, CAMPARI, GREEN CHARTREUSE 18
- THE MATRON AVIATION GIN, PROSECCO, ST. GERMAIN 18
- THE HEIR JAMESON, ORANGE, GUINNESS SYRUP 16
- MEZCAL SOUR VIDA, LEMON, THAI CHILI 16

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
- S. PRATSCH, GRÜNER VELTLINER, RONTENPULLEN VINEYARD, AUSTRIA 2018 13
- 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

PENFOLDS WINE FLIGHT



THE SUCCESS OF PENFOLDS HAS BEEN DRIVEN BY GENERATIONS OF VISIONARIES AND INNOVATORS. FROM THE BEGINNING IN 1844 TO TODAY, THE MERGING OF SCIENCE, ART, AND INNOVATION HAS DRIVEN PENFOLDS TO BECOME ONE OF AUSTRALIA'S MOST FAMED AND RESPECTED WINEMAKERS.

THREE 2 OZ POURS 30

BIN 51, RIESLING, 2018

MAX'S, SHIRAZ, 2016

BIN 389, CABERNET SAUVIGNON, SHIRAZ, 2017

PARTY AT HOME WITH VINE PARTY DESIGN
CONTACT JILL EGI AT JEGI@LBSTEAK.COM FOR MORE DETAILS!

* 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.

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

RADICCHIO AND ARUGULA SALAD GALA APPLES, BLANCHED ALMONDS, FETA, MOLASSES VINAIGRETTE 16



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
BONELESS RIB EYE	14 OZ	50
35 DAY DRY AGED BONELESS RIB EYE	12 OZ	55
COWBOY	22 OZ	65
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	DRUNKEN WAGYU A5 NEW YORK STRIP TAKAMORI, JAPAN 35/oz, 4 oz MIN
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SAUCES

RED WINE BORDELAISE
POINT REYES BLUE CHEESE BUTTER

GREEN PEPPERCORN
TARRAGON BÉARNAISE*

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

ENTRÉES

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

DINO RIB 3-DAY BRAISED 48 OZ SHORT RIB 62

SEARED SALMON SUNCHOKE PURÉE, BELL PEPPERS, PADRÓN PEPPERS, SHISHITO PEPPERS, CHERRY TOMATOES 26

SEARED DAY BOAT SCALLOPS PINEAPPLE BUTTER, RELISH 38

FRIED CHICKEN AIR CHILLED AIRLINE CHICKEN BREAST, WAXED BEAN SUCCOTASH, FRIED POTATOES, CHIPOTLE CREAM SAUCE 32

LB WAGYU BURGER SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

SIDES

LB POTATO BACON, CHIVES, FOUR CHEESE BÉCHAMEL 14

MACARONI AND CHEESE DEER CREEK CHEDDAR 10

MASHED POTATOES YUKON GOLD POTATO PURÉE 8

BRUSSELS SPROUTS BACON, BROWN BUTTER MUSTARD VINAIGRETTE 12

ONION RINGS BLUE CHEESE DRESSING 8

PAN ROASTED FORAGED MUSHROOMS HERBS 11

TRUFFLE FRIES PARMESAN, CHIVES 9