



**LB STEAK**

**SANTANA ROW**



**JAPANESE WHISKY FLIGHTS**

**KUJIRA RYUKYU**

FLIGHT OF THREE 0.75 OZ POURS 50  
SINGLE GRAIN | 8 YEAR | 12 YEAR

**SHUNKA SHUTO**

FLIGHT OF FOUR SEASONAL 0.75 OZ POURS 35  
SPRING | SUMMER | FALL | WINTER

**BARMAN'S CHOICE**

PETAL TO THE MEADOW BUFFALO TRACE BOURBON, LEMON, EGG WHITE 16

PRETTY AND PINK BARSOL PISCO, GRAPEFRUIT, POEMA CAVA 16

BASIL AND CHILL HENDRICK'S GIN, LEMON, ST. GERMAIN ELDERFLOWER 16

PALOMAS AND AROMAS UNION UNO MEZCAL, GRAPEFRUIT, CILANTRO LIME SYRUP 17

BOTANIST ST. GEORGE BOTANIVORE GIN, GREEN CHARTREUSE, ABSINTHE 17

ZEPHYR BARR HILL GIN, LIME SHERBET, GREEN CHARTREUSE, LIME, PINEAPPLE JUICE 17

FLYING PIG WHISTLEPIG 6 YEAR RYE, COINTREAU, LUXARDO, ORANGE BITTERS 20

**WINES BY THE GLASS**

**SPARKLING**

LVE WINES, SPARKLING ROSÉ, FR NV 14

CANARD-DUCHÊNE, "CUVÉE LEONIE," BRUT NV 25

**WHITE**

R. PRUM, RIESLING, "ESSENCE," MOSEL, QUALITATSWEIN, GERMANY 2018 11

KUMUSHA, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA 2020 14

ROCOCO, CHENIN BLANC, "DELTA," CALIFORNIA 2019 12

LA GUERA, CHARDONNAY, EDNA VALLEY 2017 14

FRANK FAMILY VINEYARDS, CHARDONNAY, CARNEROS, CA 2018 22

BODEGAS CASTANO, MONASTRELL ROSÉ, YECLA, SPAIN 2015 12

**RED**

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

CHÂTEAU DE MONTFAUCON, CÔTES DU RHÔNE, FR 2017 16

SCARPA, VINO DA TAVOLA ROSSO LA SELVA DI MOIRANO, PIEDMONT, IT 2016 17

RIDGE, ZINFANDEL BLEND, "THREE VALLEYS," SONOMA COUNTY, CA 2019 17

GATHER, TEMPRANILLO, "SHAKE RIDGE VINEYARD," NAPA CA 2016 17

HILL FAMILY, MERLOT, "BEAU TERRE VINEYARD," NAPA VALLEY, CA 2016 16

L'AVENTURE, OPTIMUS, PASO ROBLES, CA 2018 35

CHÂTEAU ARGADENS, BORDEAUX SUPÉRIEUR, FR 2017 15

CAIN, CUVEE NV15, NAPA VALLEY, CA 20

COLLIER CREEK WINE CO., CABERNET SAUVIGNON, LODI, CA 2018 15

HALTER RANCH, CABERNET SAUVIGNON, PASO ROBLES, CA 2018 29

HEITZ, CABERNET SAUVIGNON, NAPA VALLEY, CA 2015 45

**FLIGHT FOR ALLYSHIP**



TO PROVIDE MORE AWARENESS AND REPRESENTATION, LB STEAK WILL BE PARTNERING WITH DIVERSITY IN FOOD AND BEVERAGE TO HIGHLIGHT UNDER-REPRESENTED WINEMAKERS. 15% OF ALL PROCEEDS FROM THE SALE OF THESE WINES WILL PROVIDE SCHOLARSHIPS AND GRANTS TO CREATE A MORE DIVERSE AND INCLUSIVE FOOD AND BEVERAGE INDUSTRY. THIS APRIL, OUR FLIGHT IS DEDICATED TO ASIAN-AMERICAN WINEMAKERS.

THREE 2 OZ POURS 18

KALE, MCGAH VINEYARD, ROSÉ, NAPA VALLEY CA 2018

GHOSTWRITER, PINOT NOIR, SANTA CRUZ, CA 2018

HOBO WINE CO., CABERNET SAUVIGNON, ALEXANDER VALLEY, CA 2018

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

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.

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