



SLAB

Bacon 3 Ways | lamb, Tommy's & pork • \$19

Sizzling Thick Cut Bacon • \$14

House Smoked Lamb Bacon | German mustard & mixed greens • \$20

Chef Tommy's Bacon | crumbled blue cheese w/ truffle-infused honey • \$19

APPETIZERS

Beef & Barley • \$10

Soup of the Day • \$9

The B&Brie | w/ bacon chutney & blueberry purée • \$26

King Crab | roasted, scampi style • \$38

San Daniele Prosciutto & Mozzarella di Bufala | basil leaf & olive oil • \$18

Wagyu Carpaccio | "Cipriani style" • \$19

Brisket Ravioli | house-made ravioli, pork belly & marinara • \$12

Crispy Calamari & Peppers | red & green jalapeño peppers • \$19

Jumbo Lump Crabcake | whole grain mustard cream sauce • \$21

B&B Meatballs | red sauce • \$13

Seared Scallops | bacon-wrapped, summer salsa w/ mango vinaigrette • \$22

Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$19

Steak Tartare | w/ toast points • \$18

Carpet Bagger On the Half Shell | 4 • \$19

RAW BAR

Oysters | half dozen • \$19

Clams | half dozen • \$12

Shrimp Cocktail | 4 pieces • \$22

Jumbo Crab Cocktail | 4 oz • \$22

Lobster Cocktail | 1/2 • \$12 | whole • \$24

SALADS

The B&B "Steak" House Salad | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette • \$21

BLT Salad | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$14

Mr. G's Classic Caesar | parmesan tuile • \$12

Mixed Greens • \$10

Tomato & Onion | Russian dressing • \$10

Iceberg Wedge | crumbled blue cheese • \$10

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab • \$26

CLASSICS

Filet Mignon 10 oz | center cut • \$46

Chateaubriand for 2 | sliced tableside • \$46 per person

Beef Wellington 8 oz | served medium rare • \$58

Steak à La Berg | sliced sirloin over hash browns w/ sautéed mushrooms & Madeira sauce • \$58

Prime Rib 16 oz | yorkshire pudding & creamy horseradish • \$49

Veal Chop Parmigiana | bone-in w/ marinara sauce, mozzarella di bufala • \$48

CELLAR CUTS

(rare, exclusive & limited availability)

Butcher's Butter, Snake River Farms Wagyu, American Falls, ID • \$82 | 10 oz

55-Day Dry-Aged Prime Ribeye, Grand Island, NE • \$84 | 22 oz

55-Day Dry-Aged Wagyu Ribeye, Marfa, TX • \$135 | 22 oz

28-Day Dry-Aged A5 Japanese Wagyu Ribeye 12 oz • \$250

A5 Wagyu Tenderloin, Kagoshima Prefecture, Japan

(served tableside on pink Himalayan salt block)

\$120 | 4 oz \$30 per additional oz

A5 Kobe, Hyogo Prefecture, Japan

(100% Tajima cattle, the most rare & exclusive beef in the world)

Tenderloin/New York Strip/Ribeye/Rib Cap • \$220 | 4 oz

\$55 per additional oz (2 oz increments) - check w/ server for available cuts

TEXAS WAGYU

Filet 8 oz • \$69

Ribeye 20 oz • \$78

Wagyu Skirt Steak | garlic butter & steak fries • \$38

DRY-AGED USDA PRIME

Sirloin 14 oz • \$51

Porterhouse 40 oz | for 2 • \$58 per person

Bone-in NY 18 oz • \$54

Bone-in Ribeye 22 oz • \$56

T-Bone 20 oz • \$54

The Long Bone 40 oz | for 2 • \$56 per person

TOPPINGS

Truffle Butter • \$4 | **Au Poivre** • \$4 | **Oscar Style** • \$14 | **Carpet Bagger** • \$14

Blue Cheese Crusted • \$3 | **Foie Gras Diane** • \$14

SUGGESTIONS

Chicken Fried Pork Chop • \$32

pork belly confit w/ sauerkraut & pineapple glaze

Double Cut Colorado Lamb Chops • \$58

lamb bacon w/ German mustard

Bone-in Chicken Shank • \$24

natural juices, grilled lemon, cipollini onions

Rigatoni Alla Vodka • \$22

smoked bacon & parmigiano reggiano

PASTURE

Vegetable Platter • \$26

fresh roasted & sautéed vegetables

Spaghetti Genovese • \$22

basil pesto w/ pine nuts, fingerling potato & string beans

The B&B "Veg" House Salad • \$21

portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

LOBSTER

South African Lobster Tail 10 oz • \$68

South African Lobster Tail 6 oz • \$52

Crab Stuffed Lobster Tail 10 oz • \$78

OCEAN

Chilean Sea Bass • \$42

pan-seared, pearl couscous, basil pesto & grape tomatoes

Wasabi Crusted Tuna • \$36

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Dover Sole Meunière • \$58

pan-seared w/ classic brown butter sauce

Pan-Seared Salmon • \$31

wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES | serves 2

Classic Creamed Spinach • \$13

Garlic Whipped Potatoes • \$11

B&B Potato Hash Browns • \$11

Corn Soufflé w/ rajas • \$12

Sautéed Mushrooms w/ shallots • \$13

Roasted Cauliflower | Cantonese style • \$11

Fully Loaded Baked Potato • \$9

Brussels Sprouts w/ bacon & balsamic • \$14

Onion Rings • \$10

Steak Fries • \$10

Grilled Asparagus • \$14

Sautéed Spinach • \$12

Broccoli Florets • \$10

Half & Half | fries & rings • \$10

B&B Mac & Cheese • \$14

bacon • \$3 | sautéed lump crab • \$10

WINE BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

Calvet Cremant de Bordeaux Brut Rose, Bordeaux, France 2015 • \$14

Barone Pizzini "Franciacorta Brut Antimante", Lombardy, Italy N.V. • \$19

WHITES

Abbazia di Novacella Pinot Grigio, Alto Adige, Italy 2016 • \$14

Les Vins de Vienne Viognier, Rhone Valley, France 2015 • \$15

Domaine Cherrier et Fils Sancerre Sauvignon Blanc, Loire Valley, France 2016 • \$15

Weingut Robert Weil Reisling "Tradition", Rheingau, Germany 2015 • \$14

Bret Brothers Mâcon-Villages "Terroirs du Maconnais" Chardonnay, Burgundy, France 2015 • \$17

Banshee Wines Chardonnay, Sonoma Coast, California 2016 • \$13

Domaine de Mourchon "Séguret" Rose, Rhone Valley, France 2016 • \$13

REDS

Lyric by Etude Pinot Noir, Santa Barbara County, California 2015 • \$14

Cristom Vineyards "Mt. Jefferson Cuvee", Pinot Noir, Willamette Valley, Oregon 2015 • \$18

Tolaini "Al Passo" Super Tuscan, Tuscany, Italy 2012 • \$16

Jonata "The Paring" Red Blend, California 2013 • \$15

Girard Cabernet Sauvignon, Napa Valley, California 2014 • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhone, France 2015 • \$13

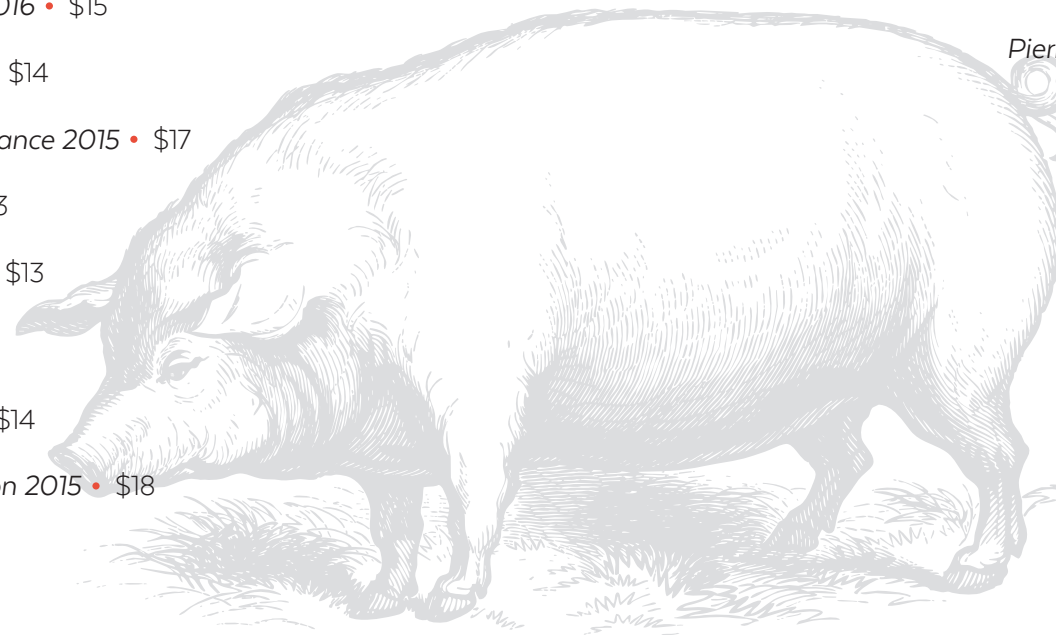
Lamadrid Gran Reserve Lujan de Cuyo Malbec, Mendoza, Argentina 2013 • \$16

Bench Cabernet Sauvignon, Alexander Valley, California 2015 • \$15

The Cleaver Red Blend, California 2015 • \$13

Château Marsau Côtes du Francs, Bordeaux, France 2009 • \$19

Macauley Vineyard Old Vine Zinfandel, Napa Valley, California 2015 • \$19



SIGNATURE COCKTAILS

(classic cocktails w/a twist)

Cowboy Street • \$14

Baker's Bourbon, Punt e Mes, Bruto Americano

The Hayemaker • \$13

Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters

Lunch Box • \$12

Hopadillo IPA, Linie Aquavit, Cynar, Lemon Juice, Turbinado, Angostura Orange

Always on the Rum • \$14

Flor de Cana, Luxardo Maraschino, Pineapple Juice, Orange Bitters

Night Cap • \$16

Pierre Ferrand 10 Yr Cognac, Domaine Canton Ginger Liqueur, St-Germain, Lime Juice

B&B Martini • \$18

Brooklyn Gin, Belvedere Vodka, Lillet Blanc

19th Hole • \$12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

B&B Bellini • \$14

Cipriani Peach, Prosecco, Peach Vodka

COCKTAILS ON TAP

Washington Mule • \$12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Derby Day Mule • \$12

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Gosling's Ginger Beer

Cricket • \$12

Pimm's No. 1, Effen Cucumber Vodka, Lemon Juice, Ginger Beer, Mint

Under a Blood Orange Sky • \$14

Milagro Silver Tequila, Solerno Blood Orange Liqueur, Lime Juice, San Pellegrino Aranciata Rosso

The French Diplomat • \$14

Hendrick's Gin, Effen Cucumber Vodka, St-Germain Liqueur, Lime Juice, Orange Bitters, Cucumber

The Highball • \$18

Balvenie 12 Yr Doublewood Single Malt, Sparkling Water, Lemon Twist

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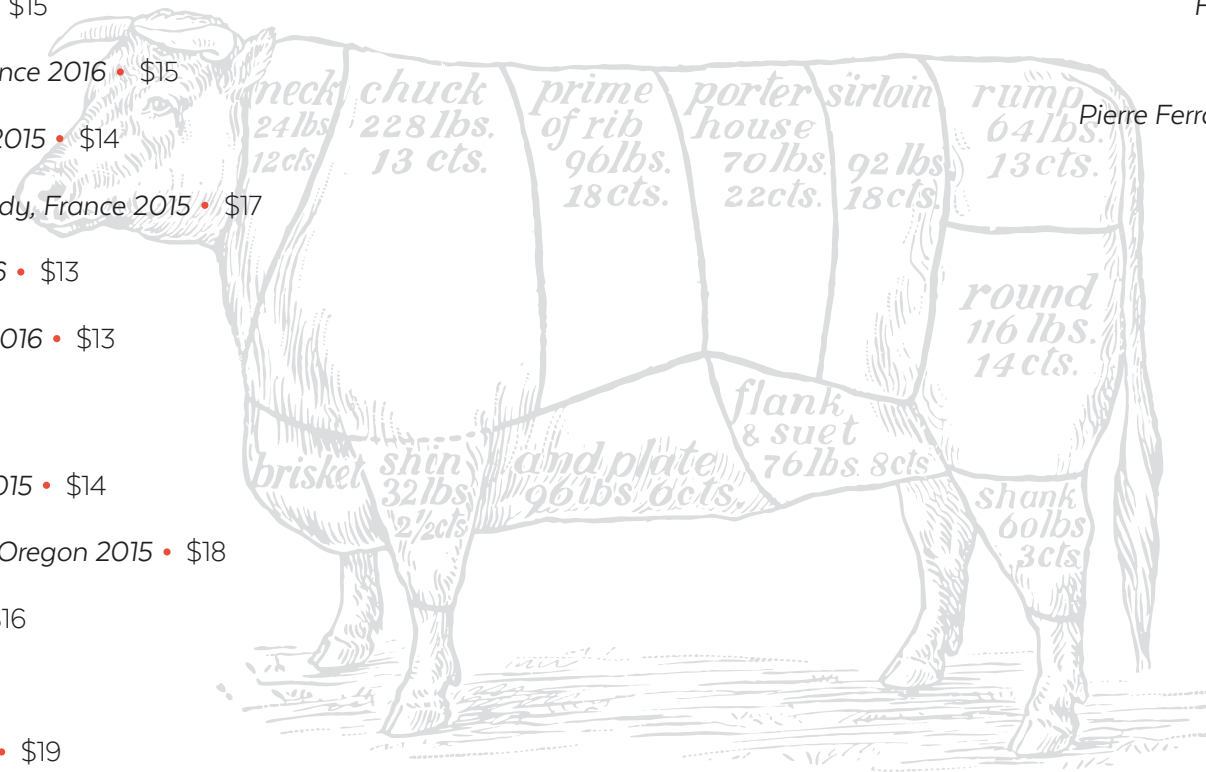
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