

STRIP by Strega Sunday/Monday Dinner Menu

Availability subject to change on holidays

RAW BAR

*West Coast Oysters 6 for 24
*East Coast Oysters 6 for 19
*Littleneck Clams 6 for 15

*STRIP Seafood Tower 55/110
*Golden Imperial Caviar MKT
*Royal Osetra Caviar MKT

King Crab Legs 8oz 32
Maine Lobster Tail 19
Shrimp Cocktail 5 for 24

FIRST COURSE

Octopus 21
Confit Potatoes. Pickled Shallots. Olives. Salsa Verde

***Zucca e Burrata 18**
*Delicata Squash. Prosciutto. Balsamic.
Pumpkin Seed*

Veal Wagyu Meatball 16
*Truffle Ricotta. Strega Tomato Sauce.
Grilled Bread*

Gnocchi 19
Maine Lobster. Maldon Sea Salt

Calamari 18
Shishito Peppers. Onion. Fennel. Truffle & Spicy Aioli

Grilled Tenderloin Pizza 21
Truffle Mashed Potatoes. Fontina. Parsley

***Tuna Tartare 21**
*Avocado. Gomadare. Miso. Fried Lotus. Cilantro.
Scallion*

Wagyu Carpaccio 21
Truffle Emulsion. Feta. Pickled Cucumber. Fried Olives

Antipasto Plate 21
Chef's Selection of Cured Meats & Cheeses. Grissini

SOUP & SALAD

STRIP "Wedge" 15
Warm Apple Bacon. Gorgonzola Dressing

Mixed Greens 13
Tomato. Cucumbers. Radish

Beet Salad 14
Goat Cheese. Orange. Pistachio. Mache. Aged Balsamic

Tomato & Onion 14
Vine Tomatoes. Domestic Gorgonzola. Bacon. Mini Croutons

Lobster Bisque 11
Maine Lobster. Sherry. Cognac

***Hearts of Romaine 14**
Classic Caesar Dressing. White Anchovies. Parmesan Crouton

CHEF SPECIALS

Branzino 41
Baby Shrimp. Capers. Fregola. Black Olives. Tomato Brodo

Linguine & Clams 24
Littleneck Clams. Orvieto. Parsley

Cornish Hen 29
Lemon Risotto. Autumn Vegetables. Pan Sauce

***Pan Seared Sea Scallops 41**
Parsnip Purée. Black Trumpet Mushrooms. Pancetta

3LB Lobster 75
Tomato Butter Poached. Pappardelle Pasta

***Veal Tenderloin 46**
*Potato Dumplings. Prosciutto. Fontina Fonduta.
Asparagus. Maitake. Madeira Sauce*

***Rack of Lamb 57**
Fingerling Potatoes. Broccoli Rabe. Baby Carrots. Pearl Onion. Rosemary Red Wine Sauce

PRIME BEEF

All Steaks Served with House Truffle Butter

"K.C." Prime Dry Aged Sirloin 16oz 58

Prime Sirloin 10oz 38

"Niman Ranch" Prime Sirloin 14oz 48

Filet Mignon 12oz 51

Petite Filet 8oz 41

Long Bone-In Prime Delmonico 28oz 58

Prime Dry Aged Ribeye 16oz 57

Prime Porterhouse 24oz 59

***Japanese Wagyu 6oz MKT**

Bone-In Filet 14oz 56

SIDES

Roasted Cauliflower 12

Truffle Fries 9

Creamed Spinach 12

Pancetta & Cider Brussels Sprouts 11

Steamed Jumbo Asparagus 12

Risotto Di Funghi 14

Gnocchi & Cheese 12
With Lobster 18

Bacon & Cheese Baked Potato 14
Sour Cream

Yukon Whipped Potatoes 9

Flight of Sauces 3 for 6: Barolo. Marsala. Green Peppercorn. STRIP Steak Sauce. House BBQ. Bernaise. Hollandaise

STRIP BY STREGA EXPERIENCE - PER GUEST 55

Please Select One of Each - Please no Sharing or Splitting of Order

STARTER

Mushroom Bisque
Parmesan Crema. Fried Parsley

***Classic Caesar Salad**
Anchovy Dressing. Croutons

Arugula Salad
Kumquat Dressing. Truffle Pecorino

ENTREE

Filet 8oz
Fois Gras Truffle Butter

Prime Sirloin 10oz
Green Peppercorn Sauce

Pan Seared Cornish Hen
Rosemary Pan Sauce. Confit Garlic

***Faroe Island Salmon**
Thyme Cider Buerre Blanc

Bolognese
Veal. Wagyu. Pancetta. Tomato

Pork Milanese
*Roasted Tomatoes. Lemon.
Capers. Truffle Pecorino*

DESSERT

Chocolate Cake
Praline. Hazelnut. Vanilla Ice Cream

Tiramisu
Maple Syrup. Espresso Gelato

SIDES

Whipped Potatoes / Creamed Spinach / Roasted Cauliflower / Steamed Asparagus / Truffle Fries

*Consuming raw and undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness. Please let your server know of any and all allergies.