



SLAB

Bacon 3 Ways | lamb, Tommy's & pork • \$16

Sizzling Thick Cut Bacon • \$12

House Smoked Lamb Bacon | balsamic reduction & mixed greens • \$18

Chef Tommy's Bacon | blue cheese w/ truffle infused honey • \$18

APPETIZERS

Beef & Barley • \$10

Soup of the Day • \$9

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

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

Wagyu Carpaccio | arugula, olive oil & parmesan • \$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 • \$19

B&B Meatballs | red sauce • \$13

Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$18

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 • \$20

Jumbo Crab Cocktail | 4 oz • \$20

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

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 • \$24

CLASSICS

Filet Mignon 10 oz | center cut • \$45

Chateaubriand for 2 | sliced table side • \$46 per person

Beef Wellington 8 oz | served medium rare • \$56

Prime Rib 16 oz | yorkshire pudding & creamy horseradish • \$48

Veal Chop Oscar | jumbo lump crabmeat, asparagus w/ sauce béarnaise • \$57

CELLAR CUTS

(rare, exclusive & limited availability)

55 Day Dry Aged Prime Rib Eye, Grand Island, NE • \$75 | 22 oz

55 Day Dry Aged Wagyu Rib Eye, Marfa, TX • \$135 | 22 oz
(hand selected & dry aged to perfection w/ pink Himalayan salt)

A5 Wagyu Tenderloin, Kagoshima Prefecture, Japan
(served table side 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/Rib Eye/Rib Cap (Butcher's Butter)
\$220 | 4 oz

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

GEARHART RANCH WAGYU

Filet 8 oz • \$69

Rib Eye 20 oz • \$78

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

DRY AGED USDA PRIME

Sirloin 14 oz • \$48

Double Sirloin 28 oz | for 2 • \$48 per person

Porterhouse 40 oz | for 2 • \$52 per person

Bone-in NY 18 oz • \$51

Bone-in Rib Eye 22 oz • \$51

T-Bone 20 oz • \$51

The Long Bone 40 oz | for 2 • \$49 per person

TOPPINGS

Truffle Butter • \$4 | **Au Poivre** • \$4 | **Oscar Style** • \$12 | **Carpet Bagger** • \$12

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

SUGGESTIONS

Chicken Fried Prime Pork Chop • \$29
sausage jalapeño applesauce

Double Cut Colorado Lamb Chops • \$58
lamb bacon w/ German mustard

Bone-in Chicken Shank • \$24
natural juices, grilled lemon, cipollini onions

Spaghetti Carbonara • \$22
egg, parmesan, speck

PASTURE

Pasta Primavera • \$22
fresh roasted vegetables

Vegetable Platter • \$26
fresh roasted & sautéed vegetables

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 • \$58

South African Lobster Tail 6 oz • \$45

Crab Stuffed Lobster Tail 10 oz • \$76

OCEAN

Stuffed Trout • \$34
jumbo lump crabmeat w/ saffron cream

Wasabi Crusted Tuna • \$36
coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Pan Seared Salmon • \$29
wild mushrooms, snow peas, & kale w/ citrus beurre blanc

SIDES | serves 2

Classic Creamed Spinach • \$12

Garlic Whipped Potatoes • \$11

Corn Soufflé w/ rajas • \$9

Fully Loaded Baked Potato • \$8

Sautéed Mushrooms w/ shallots • \$12

Lobster Fried Rice • \$18

Steak Fries • \$9

Onion Rings • \$9

Grilled Asparagus • \$13

B&B Roast Beef Hash • \$11

Sautéed Spinach • \$11

Broccoli Florets • \$10

B&B Mac & Cheese • \$13

Half & Half | fries & rings • \$9

WINE LIST BY THE GLASS

BUBBLES

Zuccolo, Prosecco, Extra Dry, M.V., Veneto, Italy • \$10

Louis de Grenelle, Saumur Brut Rosé, N.V., Loire Valley, France • \$15

Domaine Dominique Gruhier, Crémant de Bourgogne Extra Brut, 2013, Loire Valley, France • \$19

WHITES

Cantina Terlano, Pinot Grigio, 2014, Alto Adige, Italy • \$13

Pierre-Luc Bouchard, Muscadet Sèvre-et-Maine, 2014, Loire Valley, France • \$12

Domaine Guiberteau, Saumur Blanc “Les Moulins” Chenin Blanc, 2015, Loire Valley, France • \$16

Vincent Delaporte, Sancerre, Sauvignon Blanc 2015, Loire Valley, France • \$15

Dr. Loosen, Riesling Kabinett “Wehlener Sonnenuhr” 2013, Mosel, Germany • \$17

Domaine Roux Père Et Fils, Mâcon-Villages, 2014, Burgundy, France • \$13

Banshee Wines, Chardonnay, 2014, Sonoma Coast, California • \$12

Domaine des Baumard, Rosé, 2015, Loire Valley, France • \$10

REDS

Lyric by Etude, Pinot Noir, 2013, Santa Barbara County, California • \$14

Voix de la Vigne, Pinot Noir, 2014, Willamette Valley, Oregon • \$18

Domaine de la Chanteleuserie, Bourgueil Cuvée Alouettes, 2014, Loire, France • \$13

Domaine Guy Mardon, Touraine Gamay Les Toits Rouges, 2014, Loire, France • \$12

Tolaini, “Al Passo,” 2011, Tuscany, Italy • \$15

Jonata, “The Paring,” Red Blend, 2012, California • \$15

Girard, Cabernet Sauvignon, 2012, Napa Valley, California • \$19

Bodegas Numanthia, “Termes,” Tinto de Toro, 2012, Toro, Spain • \$16

Altocedro, “Año Cero,” Malbec, 2014, Mendoza, Argentina • \$11

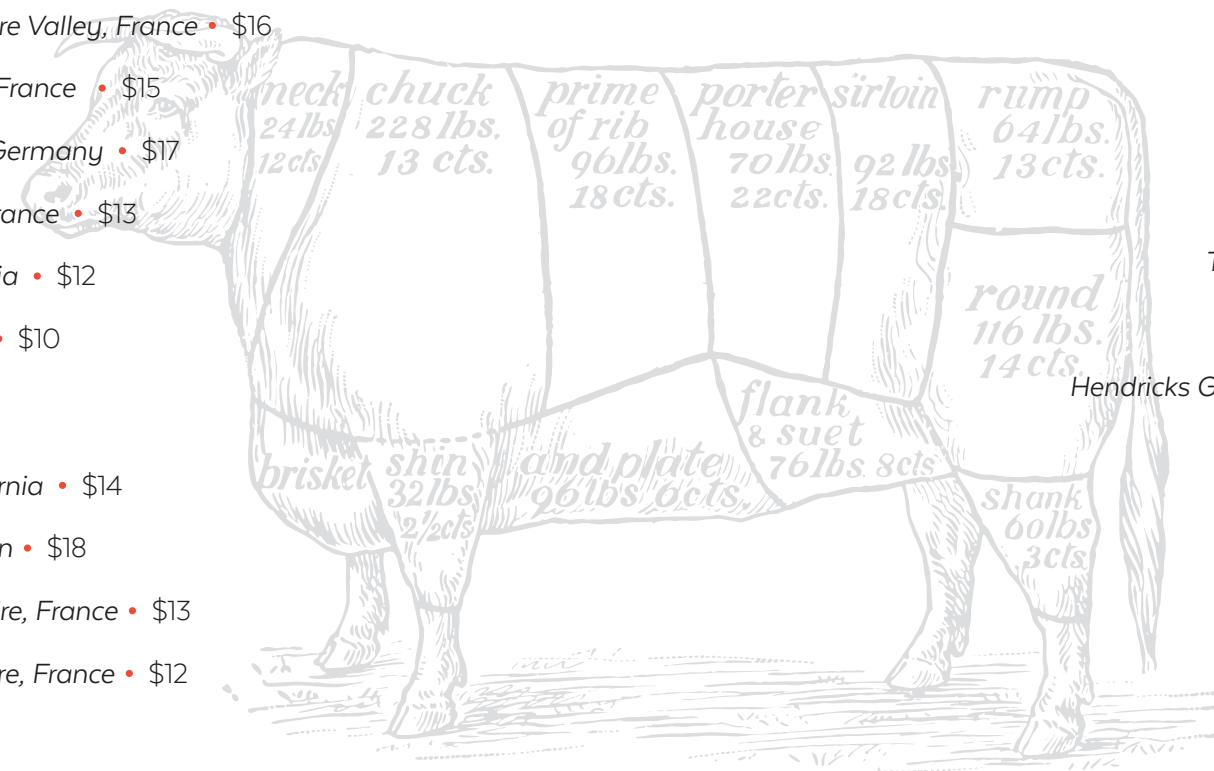
Bench, Cabernet Sauvignon, 2013, Alexander Valley, California • \$15

The Cleaver, Red Blend, 2012, California • \$12

Château Berthenon, Blaye, 2011, Bordeaux, France • \$15

Robert Foley, Merlot, 2011, Napa Valley, California • \$18

Ridge Vineyards, Zinfandel, 2012, Paso Robles, California • \$20



SIGNATURE COCKTAILS

Cricket • \$12

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

Blood Orange Sky • \$14

Maestro Dobel Tequila, Solerno Blood Orange liqueur, Lime Juice, San Pellegrino Aranciata Rossa

The Hayemaker • \$13

2 Gingers Whiskey, Angostura Bitters, Orange Bitters

“I Must Say” • \$14

Pisco Porton, Green Chartreuse, Luxardo Maraschino, Lime Juice

Buffalo Soldier • \$12

Buffalo Trace, Black Tea, Lemon Juice, Orange Bitters

B&Bramble • \$12

Tanqueray Bloomsbury Gin, Lime Juice, Simple Syrup, Chambord

French Diplomat • \$16

Hendricks Gin, Effen Cucumber, St Germain Elerflower Liqueur, Lime Juice, Simple Syrup

B&B Martini • \$18

Brooklyn Gin, Imperial Vodka, Lillet Blanc

19th Hole • \$12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

B&B Bellini • \$14

Cipriani Peach, Prosecco

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, Ginger Beer