

# CONVERSATE

STEAK & SEAFOOD

## RAW & CHILLED

<b>Fresh Oysters</b> <sup>GF</sup>	
East Coast, Smoked Cocktail Sauce, Lime Mignonette	
	½ Dozen <b>26</b>
	Dozen <b>44</b>
<b>Citrus Cocktail Shrimp</b> <sup>GF</sup>	<b>32</b>
Lemon, Extra Virgin Olive Oil, House Cocktail Sauce, Sea Salt	
<b>Wagyu Carpaccio</b> <sup>GF</sup>	<b>35</b>
Parmigiano Reggiano, Pickled Shallot, Watercress, Black Garlic Vinaigrette	
<b>Seafood Platter</b> <sup>GF</sup>	<b>120</b>
Fresh Shucked Oysters (8), Mussel, Cherry Stone Clam & Octopus Bouillabaisse, Shrimp Cocktail (4), House Beet Cured Salmon Gravlax	
<i>Add Lobster Tail - 6oz</i>	<b>M/P</b>
<i>Add Alaskan King Crab - per ½ lb</i>	<b>M/P</b>

## SALAD & SOUP

<b>Heirloom Beet</b> <sup>GF</sup>	<b>18</b>
Roasted Beet, Maple Walnut, Watercress, Artisan Goats Cheese, Verjus Vinaigrette	
<b>Caesar</b>	<b>20</b>
Double Smoked Bacon, Anchovy, Garlic, Butter Crouton, Parmigiano Reggiano	
<b>Steakhouse Wedge</b> <sup>GF</sup>	<b>20</b>
Heirloom Tomato, Pickled Red Onion, Prosciutto, Gorgonzola, Iceberg, Honey White Balsamic Ranch	
<b>Artisan Greens</b> <sup>GF</sup>	<b>18</b>
Baby Vegetables, Aged Balsamic, Vanilla Bean Vinaigrette, Feta	
<b>French Onion Soup</b>	<b>16</b>
Aged Comté, Parmigiano Reggiano	
<b>Lobster Bisque</b>	<b>18</b>
Cognac, Cream, Tarragon Oil	

## TO START

<b>Charred Octopus</b> <sup>GF</sup>	<b>28</b>
Black Garlic Hummus, Watercress, Olive Tomato Concassé	
<b>Tiger Shrimp</b> <sup>GF</sup>	<b>26</b>
Shallot Herb Butter, Garlic, White Wine, Lemon, Feta, Grilled Crostini	
<b>Wagyu Meatballs</b>	<b>21</b>
Tomato Ragù, Broiled Swiss, Bourbon Peppercorn, Grilled Focaccia	
<b>Oysters Rockefeller</b> <sup>GF</sup>	
Shallot Creamed Hollandaise, Double Smoked Bacon, Baby Spinach, Parmigiano Reggiano	
	½ Dozen <b>30</b>
	Dozen <b>54</b>
<b>Scallops</b> <sup>GF</sup>	<b>32</b>
Smoked Pork Belly, Rosemary Bacon Jam, Confit Lemon Gastrique	
<b>Crab Cakes</b>	<b>26</b>
Citrus Watercress, Micro Green Salad, Remoulade Sauce	
<b>Mussels</b> <sup>GF</sup>	<b>25</b>
Smoked Bacon, Wild Mushroom, Baby Spinach, Garlic Truffle Cream	
<b>Steak Tartar</b>	<b>32</b>
Prime Tenderloin, Bone Marrow, Flake Sea Salt, Crostini	
<b>Calamari</b>	<b>24</b>
Crispy Fried, Charred Jalapeño Lime Aioli, Garlic Citrus Seasoning	
<b>Premium Caviar by Kaviari</b>	
Blini, Crème Fraîche, Traditional Garnish	
	Ostera - 30g <b>M/P</b>
	Beluga - 30g <b>M/P</b>
<b>SALAD ACCOMPANIMENTS</b> <sup>GF</sup>	
Organic Chicken Supreme (9oz)	<b>18</b>
Wild Salmon (7oz)	<b>18</b>
Black Tiger Shrimp (3)	<b>20</b>
Sea Scallops (3)	<b>22</b>

# CONVERSATE

STEAK & SEAFOOD

## FISH & SEAFOOD

<b>Organic Salmon</b> <sup>GF</sup>	<b>46</b>
Cherrystone Clam, Double Smoked Bacon Potato Chowder, Confit Olives & Capers, Tarragon Oil	
<b>Shrimp Spaghettini</b>	<b>45</b>
Black Tiger Shrimp, Fresh Basil, Creamy Sundried Tomato Pesto, Organic Feta, Fresh Pasta	
<b>Lobster Risotto</b> <sup>GF</sup>	<b>92</b>
Lobster Tail, Sea Scallops, Black Tiger Shrimp, Parmigiano Reggiano Risotto	
<b>Seafood Tagliatelle</b>	<b>45</b>
Scallops, Black Tiger Shrimp, Tomato Wine Broth, Fresh Pasta	
<b>King Crab</b> <sup>GF</sup>	<b>M/P</b>
Parmigiano Reggiano Risotto, Drawn Butter	

## SIGNATURES

w/ Choice of Accompaniment

<b>Beef Wellington</b>	<b>80</b>
Black Garlic Duxelles, Veal Demi	
<b>Lamb Rack</b> <sup>GF</sup>	<b>69</b>
Dijon, Herbes de Provence, Parmigiano Crust, Red Wine Sauce	
<b>Beef Short Rib</b> <sup>GF</sup>	<b>65</b>
6 Hour Braised, Chianti Demi, Horseradish Crema, Wild Mushroom	
<b>Steak &amp; Lobster</b> <sup>GF</sup>	<b>95</b>
Choice of Prime Striploin (10oz) or Beef Tenderloin (7oz), Cuban Lobster Tail (6oz)	
<b>Organic Chicken</b> <sup>GF</sup>	<b>46</b>
Double Smoked Bacon Wrapped Chicken Supreme, Gorgonzola Cream, Bacon Jam	

## ENTREE ADD ONS <sup>GF</sup>

Lobster Tail (6oz)	<b>40</b>
King Crab - per ½ lb	<b>M/P</b>
Black Tiger Shrimp (3)	<b>20</b>
Sea Scallops (3)	<b>22</b>
Bone Marrow	<b>18</b>

## STEAK - PRIME CUTS <sup>GF</sup> w/ Choice of Accompaniment

<b>Striploin U.S.D.A.</b>	<b>10oz- 58 12oz- 70 16oz- 80</b>
<b>Beef Tenderloin U.S.D.A.</b>	<b>Bacon Wrapped 7oz- 65 10oz- 85</b>
<b>Ribeye Certified Angus</b>	<b>Boneless, Dry Aged 16oz- 78</b>
<b>Delmonico Certified Angus</b>	<b>Ribeye w/ Bone, Dry Aged 26oz- 99</b>
<b>Flight Of Beef</b>	<b>A Sampler of 4oz Striploin, 4oz Ribeye &amp; 4oz Tenderloin 90pp</b>
<b>Tomahawk Certified Angus</b>	<b>Ribeye w/ Long Bone, Dry Aged 45oz- 180</b>

## Wagyu

Daily Selection - **M/P**

## SAUCES & STEAK ADD ONS

Peppercorn Whisky Demi <sup>GF</sup>	<b>7</b>
Béarnaise <sup>GF</sup>	<b>6</b>
Veal Demi (48 Hour) <sup>GF</sup>	<b>6</b>
Wild Mushroom Truffle Demi <sup>GF</sup>	<b>7</b>
Sauce Flight - Sampler of 4 Sauces	<b>15</b>
Black Truffle Butter <sup>GF</sup>	<b>6</b>
Imported Blue Cheese Flambé <sup>GF</sup>	<b>8</b>
Peppercorn Crust <sup>GF</sup>	<b>4</b>

## ACCOMPANIMENTS

Potato Pave, Swiss, Caramelized Onions <sup>GF</sup>	<b>16</b>
Roasted Mushrooms, Porcini Butter, Aged Balsamic Thyme Reduction <sup>GF</sup>	<b>15</b>
"Paris" Mashed Potatoes, Chives <sup>GF</sup>	<b>12</b>
Add 6oz Cuban Lobster Tail	<b>40</b>
Brussel Sprouts, Maple Walnuts,	<b>15</b>
Chili Gastrique <sup>GF</sup>	
Fresh Pasta- Tomato, Alfredo, or Pesto	<b>12</b>
Yukon Fries, Black Truffle Maldon, Parmigiano Reggiano, Marie Rose Sauce <sup>GF</sup>	<b>12</b>
Mac & Cheese, Old White Cheddar,	<b>16</b>
Herb Breadcrumbs	
Duck Fat Potatoes, Crispy Leek, Rosemary Sour Cream <sup>GF</sup>	<b>15</b>