



SLAB

Bacon 3 Ways | lamb, Tommy's & pork • \$18

Sizzling Thick Cut Bacon • \$13

House Smoked Lamb Bacon | German mustard & mixed greens • \$18

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

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

Bacon Wrapped Shrimp | crab stuffing w/ sweet chili sauce • \$26

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 • \$20

Jumbo Crab Cocktail | 4 oz • \$21

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

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

Strip Steak 14 oz • \$51

Porterhouse 40 oz | for 2 • \$56 per person

Kansas City Cut 18 oz • \$54

Bone-in Ribeye 22 oz • \$56

T-Bone 20 oz • \$54

The Long Bone 40 oz | for 2 • \$54 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 • \$10

B&B Potato Hash Browns • \$10

Corn Soufflé w/ rajas • \$12

Sautéed Mushrooms w/ shallots • \$12

Roasted Cauliflower | Cantonese style • \$11

Fully Loaded Baked Potato • \$8

Brussels Sprouts w/ bacon & balsamic • \$14

Onion Rings • \$9

Steak Fries • \$9

Grilled Asparagus • \$13

Sautéed Spinach • \$11

Broccoli Florets • \$10

Half & Half | fries & rings • \$9

B&B Mac & Cheese • \$13

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

DESSERT

Chocolate Cake	\$10
Classic Crème Brûlée	\$9
New York Cheesecake	\$10
Carrot Cake	\$9
3 Scoops	\$9
<i>strawberry, vanilla & chocolate</i>	
Ripieni Sorbetto	\$12
<i>choose flavor: meyer lemon, peach or blood-orange & mango</i>	
Key Lime Pie	\$9
B&B Open Face Ice Cream Sandwich	\$8
Coffee Cake Crumble Bread Pudding	\$10
<i>w/ fresh blueberries & vanilla crème anglaise</i>	
Flaming Baked Alaska	\$16
<i>neopolitan style</i>	
Mariana's Apple Crisp	\$9
Mixed Berries	\$10
<i>crème anglaise</i>	
Cheese Plate	\$14
<i>chef's selection served w/ truffle honey & pepper jelly</i>	

COFFEE DRINKS

French Press Coffee (<i>regular & decaf</i>)	\$3.5pp
Espresso	\$4
Double Espresso	\$6.5
Cappuccino	\$4.5
Latte	\$4.5
Macchiato	\$4.5
Café au Lait	\$4.5
Con Panna	\$4
Americano	\$4
Breve	\$4.5
Flat White	\$4.5
Cortado	\$4
Iced Coffee	\$3.95
Iced Cappuccino	\$4.5
Iced Latte	\$4.5
Coffee Float	\$4.5

HOT TEA SELECTION - whole leaf pouch

English Breakfast Black Tea (*caffeinated*)

Celebration Black Tea (*caffeine free*)

Chamomile Citron (*caffeine free*)

Green Tea Passion (*light caffeine*)

Jasmine Mist (*organic green tea, light caffeine*)

Verbena Mint (*organic, caffeine free*)

COFFEE WITH A KICK

Dark Moon	\$11
<i>Cold Brewed Coffee, Kahlúa, Spiced Rum, Coke, Crème</i>	
Ben's Irish Coffee	\$13
<i>Jameson, Whipped Cream</i>	
Café Shakerato	\$12
<i>Café Shakerato Cold Brew Coffee, Kahlúa, Godiva Dark</i>	
Carajillo 43	\$11
<i>Licor 43, Espresso</i>	

LIQUID DESSERT

Godfather Cocktail	\$13
<i>Monkey Shoulder, Lazzaroni Amaretto, Drambuie</i>	
Trail Mix	\$13
<i>Frangelico, Chambord, Deep Eddy</i>	
Shoeless Joe	\$10
<i>Cold Brewed Coffee, Grenadine, Club Soda, Coke</i>	
Nutty Irishman	\$13
<i>Jameson, Baileys, Frangelico</i>	
Chocolate Raspberry Martini	\$14
<i>Reyka, Crème de Cacao, Kahlúa, Raspberry Liqueur</i>	
Brandy Alexander	\$14
<i>Cognac w/ Crème de Cocoa & Vanilla Gelato</i>	
Lemon Meringue	\$13
<i>Deep Eddy Lemon, Godiva White, Domaine Canton Ginger</i>	

BY THE GLASS

Taylor Fladgate Late Bottled Vintage Porto, 2012, <i>Portugal</i>	\$12
Taylor Fladgate 20 yr Old Tawny Porto, <i>Portugal</i>	\$18
Domaine des Baumard, Quarts de Chaume, 2011, <i>Loire Valley, France</i>	\$15
Kracher, Beerenauslese Cuvée, 2015, <i>Burgenland</i>	\$20
Dolce, Semillon, Sauvignon Blanc, "Late Harvest," 2011, <i>Napa Valley</i>	\$31
Inniskillin, Vidal, Ice Wine, 2015, <i>Niagara Peninsula</i>	\$28

COGNAC

Pierre Ferrand 10yr	\$17
Pierre Ferrand 30yr	\$43
Hennessy VSOP	\$24
Hennessy XO	\$76

CORDIALS

Daron XO	\$24
Lazzaroni Amaretto	\$12

DIGESTIF

Fernet-Branca	\$11
Cynar	\$13
Punt e Mes	\$12
Green Chartreuse	\$14
Amaro Nonino	\$12

GRAPPA

Nonino Moscato	\$14
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SCOTCH WHISKEY

SCOTCH | Blended

Dewar's.	\$9
Chivas Regal.	\$9
J&B	\$9
Johnnie Walker Black	\$15
Johnnie Walker Rye Cask	\$14
Johnnie Walker Blue	\$62
Johnnie Walker Red	\$11
Monkey Shoulder	\$11
Dimple Pinch 15 Yr.	\$14

SCOTCH | Single Malt

Balvenie 17 Yr. Doublewood	\$42
Balvenie 21 Yr. Portwood	\$72
Balvenie Caribbean Cask 14 Yr.	\$26
Balvenie Doublewood 12 Yr.	\$21
Bowmore 12 Yr.	\$21
Bowmore 18 Yr.	\$29
Bruichladdich "Rockside Farm"	\$16
Buchanan's 12 Yr.	\$16
Cardhu 12 Yr.	\$12
Cragganmore 12 Yr.	\$19
Glenfiddich 12 Yr.	\$16
Glenfiddich 14 Yr.	\$20
Glenfiddich 15 Yr.	\$22
Glenlivet 12 Yr.	\$15
Glenlivet 15 Yr.	\$21
Glenlivet 18 Yr.	\$51
Glenlivet 1824 "Founder's Reserve".	\$14
Glenmorangie 10 Yr.	\$11

SCOTCH | Single Malt (continued)

Glenmorangie Quinta Ruban	\$16
Glenmorangie Nectar D’Or	\$18
Highland Park 12 Yr.	\$17
Jura Brooklyn	\$15
Lagavulin 16 Yr.	\$24
Laphroaig 18 Yr.	\$30
Laphroaig Cairdeas.	\$18
Macallan 12 Yr.	\$18
Macallan 18 Yr.	\$75
Macallan Fine Oak 10 Yr	\$16
Macallan Rare Cask.	\$90
Nikka Coffey Grain	\$15
Oban 14 Yr.	\$20
Oban 18 Yr.	\$40
Talisker 10 Yr.	\$18
Yamasaki 12 Yr. Japanese Single Malt.	\$23

BOURBON & RYE

BOURBON

Angel’s Envy.	\$16
Baker’s.	\$14
Basil Hayden’s	\$14
Blanton’s	\$16
Booker’s.	\$15
Buffalo Trace	\$10
Bulleit 10.	\$12
Bulleit “Barrel Proof”	\$14
Colonel E.H. Taylor Jr. Barrel Proof	\$23
Colonel E.H. Taylor Jr. Single Barrel.	\$19
Dickel 12 Yr	\$9

BOURBON (continued)

Eagle Rare 10 Yr.	\$9
Elijah Craig 12 Yr.	\$14
Four Roses	\$9
Garrison Brothers Texas Bourbon	\$22
George T. Stagg Jr.	\$14
High West Campfire	\$17
Hudson 4 Grain Bourbon “B&B Edition”	\$16
Jefferson’s	\$10
Jefferson’s Reserve.	\$14
Knob Creek	\$11
Knob Creek Single Barrel.	\$16
Maker’s 46	\$12
Maker’s Mark	\$12
Maker’s Mark “Cask Strength”	\$14
Michter’s	\$14
Noah’s Mill	\$14
NY Apple	\$12
Old Forester	\$9
Old Forester 1920	\$26
Rebellion	\$12
Rock Hill Farms	\$14
Rowan’s Creek	\$12
Small Batch 1792 - Ridgemont Rsv	\$10
Wild Turkey	\$9
Willett	\$15
W.L. Weller	\$10
W.L Weller 12 Yr.	\$16
Woodford Reserve	\$12
Woodford Reserve Double Oaked.	\$12

BLENDED & RYE

Colorado Tincup	\$10
Crown Royal Reserve	\$16
Crown Royal	\$10
High West Bourye	\$26
Jack Daniel's	\$9
Jack Daniel's Single Barrel	\$15
J.P. Wiser's Rye	\$11
Legacy Canadian Blended.....	\$9
Knob Creek Rye.....	\$12
Masterson's 10 Yr. Rye	\$17
Lock Stock & Barrel.....	\$29
Russell's Reserve 6 Yr	\$16
Russell's Reserve Rye 6 Yr	\$17
Russell's Reserve Rye Single Barrel	\$19
Sazerac Rye	\$12
Seagram's VO.....	\$9
Stranahan's Colorado Whiskey.....	\$15
Templeton Rye	\$12
WhistlePig.....	\$19

IRISH WHISKEY

Hell-Cat Maggie 5 Points.....	\$9
Jameson	\$10
Jameson 18.....	\$30
Jameson Black	\$12
Jameson Cask Mate.....	\$11
Green Spot	\$19
Midleton 12 Yr.....	\$35
Redbreast 12 Yr.....	\$14
Tullamore D.E.W. 14 Yr. Single Malt	\$24
Tullamore D.E.W. Phoenix.....	\$20