

## APPETIZERS

- Beef & Barley • \$10
- Soup of the Day • \$9

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

Wagyu Carpaccio | “Cipriani style” • \$19

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

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

B&B Meatballs | red sauce • \$13

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

King Crab | roasted, scampi style • \$38

Steak Tartare | toast points • \$18

Sizzling Thick Cut Bacon • \$13

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

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

## RAW BAR

Oysters | half dozen • \$19      Clams | half dozen • \$12

Shrimp Cocktail | 4 pieces • \$20      Jumbo Crab Cocktail | 4 oz • \$21

Lobster Cocktail | half • \$12 | whole • \$24

## APIZZA

Margherita • \$10, w/ prosciutto • \$14

Spicy Italian w/ calabrese salami • \$12

Buffalo Chicken w/ carrots, celery & blue cheese • \$13

Grilled Shrimp w/ avocado & salsa verde • \$14

## LUNCH SALADS

Add Protein

sliced filet • \$16 | grilled chicken • \$7 | chilled shrimp • \$15

lump crab meat • \$12 | seared salmon • \$13

wasabi crusted tuna • \$18

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

Cobb Salad | bacon, hard boiled egg, avocado & crumbled blue cheese • \$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



## THE DELI COUNTER

(served with potato chips)

B&B Italian Special | on semolina hero, ham, salami, capicola, mortadella, provolone & roasted red peppers w/ balsamic vinaigrette • \$14

The Trinity | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo • \$12

The Yorkville | on onion roll, Hungarian salami, black forest ham, bologna, liverwurst, muenster cheese w/ sliced onion & mustard • \$11

The Sicilian | on baguette, sliced mozzarella, roma tomato, basil w/ olive oil & imported prosciutto • \$14

The Club Sandwich | thick cut bacon, house-roasted turkey, french ham w/ mayo • \$14

BLT | thick cut applewood bacon, chipotle mayo • \$13

## HOT & CRUSTY

(served with steak fries)

Croque Monsieur | smoked ham, béchamel & horseradish havarti • \$14

The Cheese Steak Hero | filet, sautéed onions & peppers • \$19

Carpet Bagger Po’ Boy | N’awlins style • \$21

Crab Cake Sandwich | lettuce, tomato, butter pickles, remoulade • \$22

Hot Roast Beef | roasted red bell peppers, au jus with horseradish havarti • \$19

Reuben | corned beef, sauerkraut, swiss cheese & Russian dressing • \$18

## B&B BURGERS

(served with steak fries)

Hill Country Burger | TX smoked sausage, pepper jack, bbq mayo • \$16

Butcher Shop Burger | white cheddar, applewood smoked bacon, mayo • \$14

Spiced Lamb Burger | tabbouleh, pepper jack, harissa ketchup • \$17

Truffle Burger | 3 onion jam, truffle butter, truffle aioli • \$18

Carpet Bagger Burger | the original • \$18

## FILETS

Filet Mignon 8 oz • \$36

Truffle Butter • \$40 | Au Poivre • \$40 | Oscar Style • \$50 | Carpet Bagger • \$48

Blue Cheese Crusted • \$39 | Foie Gras Diane • \$50

## LUNCH CUTS

Bone-in Chopped Steak | sautéed mushrooms & Madeira sauce • \$24

Wagyu Skirt Steak Frites | w/ garlic butter & lemon zest • \$29

Ribeye “Club Cut” | lean & clean, au poivre sauce & truffle fries • \$38

Filet Medallions | w/ truffle fries & truffle aioli • \$26

## SUGGESTIONS

Surf & Turf Quesadillas | shrimp & filet mignon • \$18

Chicken Fried Pork Chop | pork belly confit w/ sauerkraut & pineapple glaze • \$29

Spaghetti Genovese • \$22

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

Bone-in Chicken Shank | natural juices, grilled lemon & cipollini onions • \$22

Brisket Ravioli | house-made ravioli, pork belly & marinara • \$24

Rigatoni Alla Vodka | smoked bacon & parmigiano reggiano • \$22

## 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

Seared Scallops

bacon-wrapped, summer salsa w/ mango vinaigrette • \$32

Pan-Seared Salmon • \$27

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

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

## COFFEE DRINKS

French Press Coffee ( <i>regular &amp; 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 ( <i>caffeinated</i> )	\$3.5
Celebration Black Tea ( <i>caffeine free</i> )	
Chamomile Citron ( <i>caffeine free</i> )	
Green Tea Passion ( <i>light caffeine</i> )	
Jasmine Mist ( <i>organic green tea, light caffeine</i> )	
Verbena Mint ( <i>organic, caffeine free</i> )	

## COFFEE WITH A KICK

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

## LIQUID DESSERT

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