



SLAB

Sizzling Thick Cut Bacon • \$14

House Smoked Lamb Bacon | German mustard & mixed greens • \$22

Chef Tommy’s Bacon | crumbled blue cheese w/ truffle-infused honey • \$24

Bacon 3 Ways | lamb, Tommy’s & pork • \$24

APPETIZERS

Beef & Barley • \$12 | Soup of the Day • \$11

Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita • \$12

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 stuffing, mushroom marsala ragù • \$12

Seared Scallops | w/ mushroom & cannellini ragù, sauce pernod • \$24

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

Jumbo Lump Crabcake | whole grain mustard cream sauce • \$24

B&B Meatballs | red sauce • \$14

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

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

Carpet Bagger On the Half Shell | 4 • \$22

RAW BAR

Shellfish Tower • \$38/person

Includes 2 Oysters*, 1 Shrimp, ½ Lobster, Jumbo Lump Crab (2oz)

w/ King Crab (4oz) • \$49/person

Oysters* | half dozen • \$19

Shrimp Cocktail | 4 pieces • \$22 | Jumbo Crab Cocktail | 4oz • \$22

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

SALADS

The B&B “Steak” House Salad | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette • \$22

BLT Salad | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$18

Mr. G’s Classic Caesar | parmesan tuile • \$12

Mixed Greens • \$10 | Tomato & Onion | Russian dressing • \$10

Iceberg Wedge | crumbled blue cheese • \$12

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers, avocado, green onions & jumbo lump crab • \$28

CLASSICS

Filet Mignon* 10oz | center cut • \$52

Chateaubriand* for 2 | sliced tableside • \$104

Beef Wellington* 8oz | served medium rare • \$62

Steak à La Berg* | sliced sirloin over hash browns w/ sautéed mushrooms & Madeira sauce • \$58

Prime Rib* 16oz | Yorkshire pudding & creamy horseradish • \$49

CELLAR CUTS

(rare, exclusive & limited availability)

Butcher’s Butter, Snake River Farms Wagyu*, American Falls, ID • \$82 | 10oz

55-Day Dry-Aged Prime Ribeye*, Grand Island, NE • \$84 | 22oz

55-Day Dry-Aged Wagyu Ribeye*, American Falls, ID • \$135 | 22oz

28-Day Dry-Aged A5 Japanese Wagyu Ribeye* • \$250 | 12oz

A5 Wagyu Tenderloin*, Kagoshima Prefecture, Japan • \$120 | 4oz
\$30 per additional oz - served tableside on pink Himalayan salt block

Kobe, Hyogo Prefecture, Japan | 100% Tajima cattle, the rarest & most exclusive beef in the world

Tenderloin/New York Strip/Ribeye* • \$220 | 4oz

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

Kobe Butcher’s Butter* • \$220 | 4oz

A5 Wagyu Katsu Sando • \$120

A5 Japanese Wagyu Ribeye, panko crusted, deep fried & served on buttered & crustless Japanese white bread w/ house-made Japanese BBQ “Tonkatsu sauce”. Served w/ zucchini fries

NORTH AMERICAN WAGYU

Filet* 8oz • \$69

Ribeye* 20oz • \$78

Wagyu Skirt Steak* | steak fries • \$42

USDA PRIME

Sirloin* 14oz • \$56

Porterhouse* 40oz | for 2 • \$116

Bone-In NY* 18oz • \$59

Bone-In Ribeye* 22oz • \$64

T-Bone* 20oz • \$59

The Long Bone* 40oz | for 2 • \$116

TOPPINGS

Truffle Butter • \$4 | Au Poivre • \$4 | Oscar Style • \$14 | Carpet Bagger • \$14

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

SUGGESTIONS

Veal Chop Parmigiana • \$48

bone-in w/ marinara sauce, mozzarella di bufala

Snake River Farms Pork Chop • \$36

house smoked, pineapple BBQ sauce & glazed Granny Smiths

Double Cut Colorado Lamb Chops • \$58

lamb bacon w/ German mustard

Bone-In Chicken Shank • \$28

natural juices, grilled lemon, cipollini onions

Rigatoni Alla Vodka • \$22

house-made pasta, smoked bacon & parmigiano reggiano

PASTURE

Vegetable Platter • \$26

fresh roasted & sautéed vegetables

Strozzapreti Genovese • \$22

house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans

The B&B “Veg” House Salad • \$21

portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

LOBSTER

South African Lobster Tail 5oz • \$45

Crab Stuffed Lobster Tail 5oz • \$62

OCEAN

Pan-Seared Chilean Sea Bass • \$44

roasted butternut squash in a Cioppino broth

Wasabi Crusted Tuna • \$42

coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

Dover Sole Meunière • \$68

pan-seared w/ classic brown butter sauce

Pan-Seared Salmon • \$36

wild mushrooms, snow peas & kale w/ citrus beurre blanc

SIDES | serves 2

B&B Fully Loaded Mashed • \$14

Garlic Whipped Potatoes • \$11

Lobster Whipped Potatoes • \$22

Hash Browns • \$11

Potato Au Gratin • \$14

Steak Fries • \$10

1 LB Baked Potato w/ trimmings • \$9

Classic Creamed Spinach • \$13

Corn Soufflé w/ rajas • \$12

Onion Strings • \$10

Brussels Sprouts w/ bacon & garlic chili • \$14

Sautéed Mushrooms w/ shallots • \$13

Grilled Asparagus • \$14

Sautéed Spinach • \$12

Broccoli Florets • \$10

B&B Mac & Cheese • \$14

Bacon Mac & Cheese • \$16

Lobster Mac & Cheese • \$29

Bacon & Lobster Mac & Cheese • \$32

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

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WINE BY THE GLASS

BUBBLES

Bisol "Jeio" Prosecco Brut, Veneto, Italy N.V. • \$12

Jansz Rosé, Tasmania, Australia N.V. • \$15

Canard-Duchêne "Cuvée Léonie", Champagne N.V. • \$20

WHITES

Weingut Robert Weil Riesling, Rheingau, Germany • \$14

Patient Cottat Sancerre Sauvignon Blanc, Sancerre, France • \$16

Cantina Terlan Pinot Grigio, Alto Adige, Italy • \$13

Lagar de Cervera Albariño, Rías Baixas, Spain • \$13

Domaine de la Meulière Chardonnay, Chablis, France • \$15

Stags' Leap Chardonnay, Napa Valley, California • \$14

Whispering Angel Rosé, Côtes de Provence, France • \$13

Far Niente Chardonnay, Napa Valley, California • \$25

REDS

Van Duzer Vineyards Pinot Noir, Willamette Valley, Oregon • \$16

Pellegrini Pinot Noir, Russian River Valley, California • \$17

Lewis Wines Tempranillo, Texas • \$15

Paolo Scavino Nebbiolo, Langhe, Italy • \$19

Domaine Santa Duc Côtes du Rhône "Les Quatre Terres", Rhône, France • \$13

Luigi Bosca Malbec, Mendoza, Argentina • \$16

The Cleaver Red Blend, California • \$13

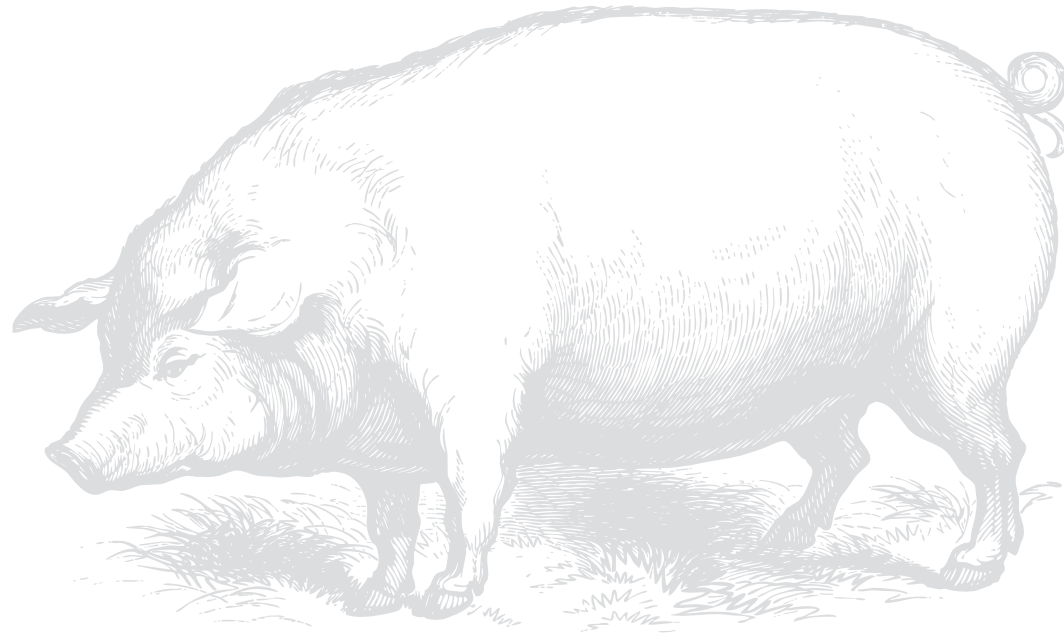
Château Marsau, Côtes du Francs, France • \$19

Tolaini "Al Passo", Tuscany, Italy • \$16

Substance Cabernet Sauvignon, Columbia Valley, Washington • \$13

Silver Ghost Cabernet Sauvignon, Napa Valley, California • \$19

Prisoner Red Blend, Napa Valley, California • \$25



Spice It Up With Our NEW Fall Cocktails!



Hard Apple Cider Mimosa | Brandy, Cider,
Sparkling Wine • \$12

Persephone Martini | Gin, Fig Purée,
Pomegranate Liqueur, Apple Spice Ginger Liqueur,
Lemon Juice, Rhubarb Bitters • \$16

Funkytown Fog | Rum, Earl Grey Syrup, Cream • \$14

Fall Fashioned | Bourbon, Pumpkin
Spice Syrup & Angostura Orange Bitters • \$14

SIGNATURE COCKTAILS

(classic cocktails w/ a twist)

Doctor's Orders • \$14

Canadian Whiskey, Amaretto, House Amaro Blend

The Texican • \$14

Mezcal, Maraschino, Lime, Topo Chico, Habanero Salt

Sazerac v1.0 • \$12

Brandy, Peychaud's Bitters, Absinthe

Z-Pak • \$14

Scotch, Ginger, Lemon, Honey

B&B Martini • \$18

Gin, Vodka, Lillet Blanc

19th Hole • \$12

Lemon Vodka, Iced Tea

B&B Bellini • \$14

Peach Soda, Sparkling Wine, Peach Vodka

COCKTAILS ON TAP

Trinity Mule • \$12

Vodka, Lime Juice, Ginger Beer

Derby Day Mule • \$12

Bourbon, Lemon Juice, Simple Syrup, Ginger Beer, Orange Bitters

The French Diplomat • \$14

French Gin, Cucumber Vodka, Elderflower Liqueur, Lime Juice

Under a Blood Orange Sky • \$14

Silver Tequila, Blood Orange Liqueur, Lime Juice, Blood Orange Soda

Clearfork Spritz • \$14

Aperol, Sparkling Wine