

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 • \$12

Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita • \$14

King Crab | roasted, scampi style • \$42

San Daniele Prosciutto & Burrata | basil leaf & olive oil • \$20

Wagyu Carpaccio* | "Cipriani style" • \$22

Brisket Ravioli | house-made ravioli, pork belly stuffing,
mushroom marsala ragù • \$14

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

Jumbo Lump Crabcake | whole grain mustard cream sauce • \$26

Seared Scallops | w/ mushroom & cannellini ragù, sauce pernod • \$26

B&B Meatballs | red sauce • \$14

Tuna Tartare* | avocado, cucumbers, ponzu & wakame salad • \$22

Carpet Bagger On the Half Shell | 4 • \$24

RAW BAR

Shellfish Tower • \$44/person

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

w/ King Crab • \$49/person

Oysters* | half dozen • \$19

Shrimp Cocktail | 4 pieces • \$24 | Jumbo Crab Cocktail | 4oz • \$24

Lobster Cocktail | half • \$16 | whole • \$32

SALADS

The B&B "Steak" House Salad | filet mignon, 3 onion jam, tomatoes,
crumbled blue cheese & balsamic vinaigrette • \$24

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

Mr. G's Classic Caesar | parmesan tuile • \$14

Mixed Greens • \$12

Tomato & Onion | Russian dressing • \$12

Iceberg Wedge | crumbled blue cheese • \$14

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers,
avocado, green onions & jumbo lump crab • \$32



B&B

CLASSICS

Filet Mignon* 10oz | center cut • \$54

Chateaubriand* for 2 | sliced tableside • \$112

Beef Wellington* 8oz | served medium rare • \$64

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

Prime Rib* 16oz | Yorkshire pudding & creamy horseradish • \$52

CELLAR CUTS

(rare, exclusive & limited availability)

Butcher's Butter* 10oz | Snake River Farms Wagyu, American Falls, ID • \$86

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

55-Day Dry-Aged Wagyu Ribeye* 22oz | American Falls, ID • \$145

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

A5 Wagyu Tenderloin*, Kagoshima Prefecture, Japan 4oz • \$120

Served tableside on a pink Himalayan salt block. Each additional oz • \$30

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

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

check w/ server for available cuts

Kobe Butcher's Butter* 4oz • \$220

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 • \$72

Ribeye* 20oz • \$78

Wagyu Skirt Steak* | steak fries • \$42

USDA PRIME

Sirloin* 14oz • \$58

Porterhouse* 40oz | for 2 • \$124

Bone-In NY* 18oz • \$62

Bone-In Ribeye* 22oz • \$66

T-Bone* 20oz • \$62

The Long Bone* 40oz | for 2 • \$124

TOPPINGS

Truffle Butter • \$5 | Au Poivre • \$5 | Oscar Style • \$16 | Carpet Bagger • \$16

Blue Cheese Crusted • \$4 | Foie Gras Diane • \$16 | Lobster Scampi • \$18

SUGGESTIONS

Veal Chop Parmigiana • \$52

bone-in w/ marinara sauce, mozzarella di bufala

Snake River Farms Pork Chop • \$38

house smoked, pineapple BBQ sauce & glazed Granny Smiths

Double Cut Colorado Lamb Chops • \$64

lamb bacon w/ German mustard

Bone-In Chicken Shank • \$32

natural juices, grilled lemon, cipollini onions

Rigatoni Alla Vodka • \$24

house-made pasta, smoked bacon & parmigiano reggiano

PASTURE

Vegetable Platter • \$28

fresh roasted & sautéed vegetables

Strozzapreti Genovese • \$24

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

The B&B "Veg" House Salad • \$22

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

LOBSTER

South African Lobster Tail 5oz • \$52

Crab Stuffed Lobster Tail 5oz • \$72

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 • \$75

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 • \$16

Garlic Whipped Potatoes • \$12

Lobster Whipped Potatoes • \$28

Hash Browns • \$12

Potato Au Gratin • \$14

Steak Fries • \$10

1 LB Baked Potato w/ trimmings • \$9

Classic Creamed Spinach • \$14

Corn Soufflé w/ rajas • \$14

Onion Strings • \$10

Brussels Sprouts w/ bacon & garlic chili • \$16

Sautéed Mushrooms w/ shallots & garlic • \$14

B&B Mac & Cheese • \$16

Bacon Mac & Cheese • \$18

Lobster Mac & Cheese • \$32

Bacon & Lobster Mac & Cheese • \$34

Grilled Asparagus • \$16

Sautéed Spinach • \$14

Broccoli Florets • \$12

WINE BY THE GLASS

BUBBLES

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

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

Piper Heidsieck 1785 Brut, Champagne, France • \$20

WHITES

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

Domaine Cherrier Sancerre, Loire Valley, France • \$16

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

Jordan Chardonnay, Napa Valley, California • \$19

Domaine Louis Michel et Fils Chablis, Burgundy, France • \$15

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

REDS

Belle Glos Dairyman Pinot Noir, Santa Rita Hill • \$19

Ken Wright Pinot Noir, Willamette Valley, Oregon • \$16

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

Frog's Leap Zinfandel, Napa Valley, California • \$17

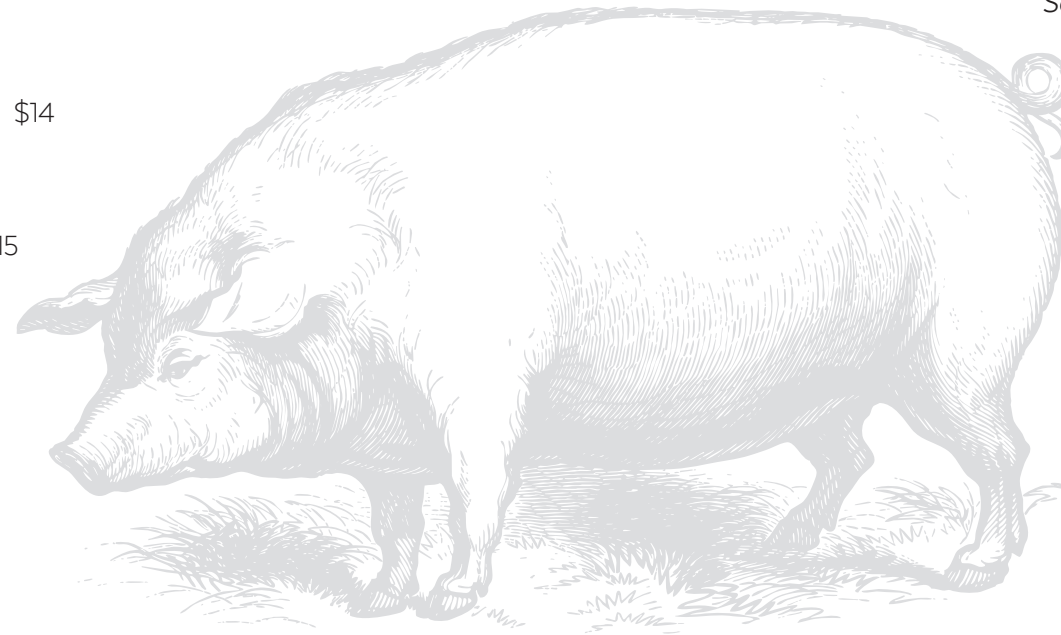
Domaine de la Janasse Côtes du Rhône, Rhône, France • \$12

Trefethen Cabernet Sauvignon, Oak Knoll, California • \$21

Fortress Cabernet Sauvignon, Sonoma Valley, California • \$15

The Cleaver Red Blend, Napa Valley, California • \$13

Château Picque Caillou Bordeaux Blend, Bordeaux, France • \$19



SIGNATURE COCKTAILS

(classic cocktails w/ a twist)

Evening on Frenchman • \$14

Knob Creek Rye, Domaine De Canton Ginger Liqueur, Turbinado, Peychaud's Bitters

The First Impression • \$15

Grey Goose Vodka, Luxardo Maraschino Liqueur, Green Chartreuse, Lemon Juice

The Haymaker • \$13

Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters

The Ravenite Club • \$14

Fistful of Bourbon blended Bourbon, Cynar, Lazzaroni Amaretto, Rhubarb Bitters

Vieux from Above • \$12

Sacred Bond Bottled in Bond Brandy, Larceny Bourbon, Pama Pomegranate Liqueur, St-Germaine Elderflower, Angostura Bitters, Peychaud's Bitters

B&B Martini • \$18

Brooklyn Gin, Belvedere Vodka, Lillet Blanc

19th Hole • \$12

Deep Eddy Lemon Vodka, Simple Syrup, Iced Tea

COCKTAILS ON TAP

Washington Mule • \$12

Reyka Vodka, Fresh Lime Juice, Gosling's Ginger Beer

Cricket • \$12

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

The French Diplomat • \$14

Hendrick's Gin, Effen Cucumber Vodka, St-Germaine Liqueur, Lime Juice, Orange Bitters, Cucumber

The Highball • \$12

Suntory Toki Japanese Whisky, Sparkling Water, Lemon Peel

B&B Bellini • \$14

Cipriani Peach, Prosecco, Peach Vodka