

CAVIAR SERVICE

w/ traditional accoutrements

B&B Reserve* | Royal White Sturgeon • \$95

Petrossian Classic Daurenki* • \$95

Petrossian Royal Ossetra* • \$150

Petrossian Tsar Imperial Baika* • \$195

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 • \$26

APPETIZERS

Beef & Barley • \$14 | **Soup of the Day** • \$14

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

King Crab | roasted, scampi style • \$58

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 Crab Cake | 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

King Crab • MKT

Oysters* | half dozen • \$24

Shrimp Cocktail | 4 pieces • \$32 | **Jumbo Crab Cocktail** | 4oz • \$26

Lobster Cocktail | half • MKT | whole • MKT

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



CLASSICS

Filet Mignon* 6oz • \$42 | **10oz** • \$58

Chateaubriand* for 2 | sliced tableside • \$112

Beef Wellington* 10oz | served medium rare • \$72

Steak à La Berg* | sliced sirloin over hash browns
w/ sautéed mushrooms & Madeira sauce • \$64

Prime Rib* 16oz | Yorkshire pudding & creamy horseradish • \$58

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 • \$98

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 • \$82 | **Ribeye* 20oz** • \$96

Wagyu Skirt Steak* | steak fries • \$42

USDA PRIME

Sirloin* 14oz • \$62 | **Porterhouse* 40oz for 2** • \$124 | **Bone-In NY* 18oz** • \$68

Bone-In Ribeye* 22oz • \$68 | **T-Bone* 20oz** • \$66 | **The Long Bone* 40oz for 2** • \$124

TOPPINGS

Béarnaise • \$4 | **Truffle Butter** • \$6 | **Au Poivre** • \$6 | **Oscar Style** • \$18 | **Carpet Bagger** • \$18

Blue Cheese Crusted • \$6 | **Foie Gras Diane** • \$18 | **Lobster Scampi** • \$22

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 • \$46

roasted butternut squash in a Cioppino broth

Wasabi Crusted Tuna* • \$48

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

Dover Sole Meunière • \$75

pan-seared w/ classic brown butter sauce

Pan-Seared Salmon* • \$42

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

Jumbo Lump Crab Cakes • \$48

whole grain mustard cream sauce

SIDES

| serves 2

B&B Fully Loaded Mashed • \$16

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

Garlic Whipped Potatoes • \$12

Sautéed Mushrooms w/ shallots & garlic • \$14

Lobster Whipped Potatoes • \$28

B&B Mac & Cheese • \$16

1 lb Baked Potato w/ trimmings • \$9

Bacon Mac & Cheese • \$18

Hash Browns • \$12

Lobster Mac & Cheese • \$32

Potato Au Gratin • \$14

Bacon & Lobster Mac & Cheese • \$34

Steak Fries • \$10

Grilled Asparagus • \$16

Classic Creamed Spinach • \$14

Sautéed Spinach • \$14

Corn Soufflé w/ rajas • \$14

Broccoli Florets • \$12

Onion Strings • \$10

*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.
HTX.REV.09.09.2021

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

Villa Alpini Pinot Grigio, Friuli, 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

Averaen Pinot Noir, Willamette Valley, Oregon • \$16

Sasso di Sole “Orcia Rosso”, Tuscany, Italy • \$16

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

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

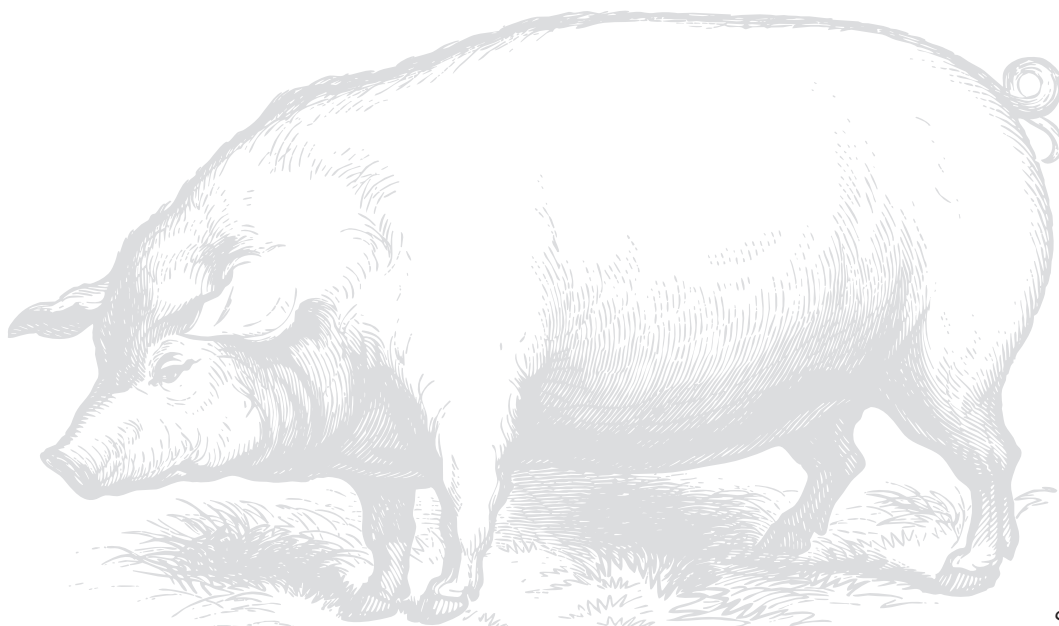
Catena Malbec, Mendoza, Argentina • \$16

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



Summer Rosé Specials

Tenuta delle Terre Nere Rosato Etna, Sicily, Italy 2019
\$16/glass | \$64/bottle

Muga Rosado Rioja, Spain 2020
\$18/glass | \$72/bottle

Lioco Indica Mendocino, California 2020
\$12/glass | \$48/bottle

Olema Xplore Rosé Provence, France 2018
\$10/glass | \$40/bottle

A.A. Badenhorst Secateurs Rosé Swartland, South Africa 2020
\$14/glass | \$56/bottle

Summer Cocktails

Friends With A Ginger • \$14
Rittenhouse Bonded Rye Whiskey,
Liquid Alchemist Ginger Syrup, Lemon Juice, Soda

Under The Tuscan Sun • \$15
Grey Goose Essence Peach Rosemary,
Oxley Cold Distilled Dry Gin, Liquid Alchemist Peach Syrup,
Orange Bitters, Prosecco

Bacardi Mojito • \$8 | Bucket of 5 • \$32
Canned Bacardi Light, Lime, Mint, Soda

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