



APPETIZERS

- Beef & Barley • \$12 | Soup of the Day • \$11
- San Daniele Prosciutto & Mozzarella di Bufala | basil leaf & olive oil • \$18
- Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita • \$12
- Wagyu Carpaccio | “Cipriani style” • \$19
- Crispy Calamari & Peppers | red & green jalapeño peppers • \$19
- Jumbo Lump Crabcake | whole grain mustard cream sauce • \$24
- B&B Meatballs | red sauce • \$14
- Tuna Tartare | avocado, cucumbers, ponzu & wakame salad • \$19
- King Crab | roasted, scampi style • \$38
- Sizzling Thick Cut Bacon • \$14
- Carpet Bagger On the Half Shell | 4 • \$22
- Chef Tommy’s Bacon | blue cheese w/ truffle-infused honey • \$24

RAW BAR

- Shellfish Tower • \$38/person
- Includes 2 Oysters, 1 Shrimp, ½ Lobster, Jumbo Lump Crab (2 oz)
- w/ King Crab (4 oz) • \$49/person
- Oysters | half dozen • \$19
- Shrimp Cocktail | 4 pieces • \$22
- Jumbo Crab Cocktail | 4 oz • \$22
- Lobster Cocktail | half • \$12 | whole • \$24

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 • \$22
- BLT Salad | beefsteak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction • \$18
- Mr. G’s Classic Caesar | parmesan tuile • \$12
- Cobb Salad | hearts of palm, bacon, hard boiled egg, avocado & crumbled blue cheese • \$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

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 Washington Ave. | 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 w/ chipotle mayo • \$14

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

HOT & CRUSTY

(served with steak fries)

- Carpet Bagger Po’ Boy | N’awlins style • \$22
- Crab Cake Sandwich | lettuce, tomato, butter pickles, remoulade • \$22
- French Dip | sliced Prime Rib, French bread, creamy horseradish w/ au jus • \$24
- 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 • \$16
- Truffle Burger | 3 onion jam, truffle butter, truffle aioli • \$19
- Carpet Bagger Burger | the original • \$24

FILETS

- Filet Mignon 8oz • \$42
- Truffle Butter • \$46 | Au Poivre • \$46 | Oscar Style • \$54 | Carpet Bagger • \$54
- Blue Cheese Crusted • \$45 | Foie Gras Diane • \$54 | Lobster Scampi • \$54

LUNCH CUTS

- Bone-in Chopped Steak* | sautéed mushrooms & Madeira sauce • \$26
- Wagyu Skirt Steak | steak fries • \$42
- Ribeye “Club Cut” | lean & clean, au poivre sauce & truffle fries • \$38
- Filet Medallions | w/ truffle fries & truffle aioli • \$34

SUGGESTIONS

- Snake River Farms Pork Chop | house smoked, pineapple BBQ sauce & glazed Granny Smiths • \$36
- Strozzapreti Genovese | house-made pasta, basil pesto w/ pine nuts, fingerling potato & green beans • \$22
- Bone-In Chicken Shank | natural juices, grilled lemon & cipollini onions • \$28
- Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù • \$24
- Rigatoni Alla Vodka | house-made pasta, smoked bacon & parmigiano reggiano • \$22

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
- Seared Scallops • \$32
- w/ mushroom & cannellini ragù, sauce pernod
- 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
- 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

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

Banshee Chardonnay, Sonoma Coast, California • \$15

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

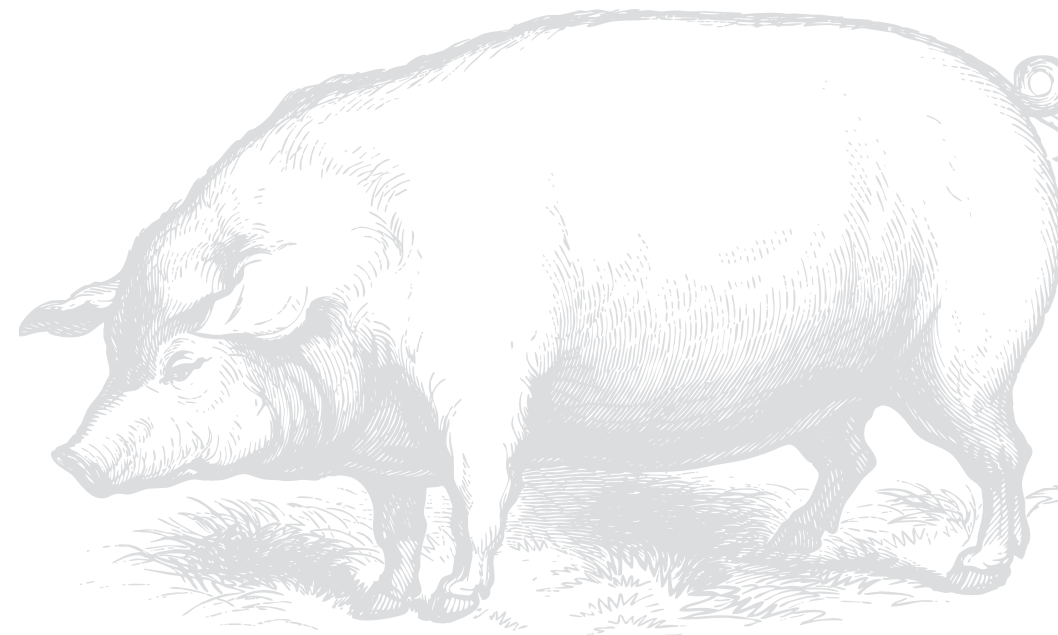
Domaine de la Janasse Côtes du Rhône, Rhône, France • \$12

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