

18 STEAK CUTS

CENTER CUT FILET 10 OZ 49 7 OZ 39

1855 ANGUS N.Y. STRIP 16 OZ 42

USDA PRIME BONELESS RIBEYE 16 OZ 45

BONE IN CUTS

BONE IN FILET OF TENDERLOIN 14 OZ 57

PRIME PORTERHOUSE (2 PPL) 34 OZ 89

BLACK ANGUS COWBOY RIBEYE 20 OZ 57

DRY AGED STEAKS

DRY AGED RIBEYE 18 OZ 56

DRY AGED N.Y. STRIP 18 OZ 60

WAGYU BEEF

W. BLACK AUSTRALIAN WAGYU N.Y. STRIP 10 OZ 59

A-5 JAPANESE WAGYU MIYAZAKI BEEF 6 OZ 79

STEAK BOARD EXPERIENCE

CREATE YOUR OWN STEAK BOARD

CHOOSE ANY FOUR OF OUR CUTS OF BEEF,
SERVED SLICED AND DISPLAYED ON A CARVING BOARD
WITH BONE MARROW, RED WINE JUS, SAUCE BEARNAISE.
15 PLUS BEEF SELECTIONS

SAUCES

WHIPPED BLUE CHEESE BUTTER 3

WHIPPED GARLIC AND HERB BUTTER 3

RED WINE JUS 3

BEARNAISE 2

BEURRE BLANC 2

HOLLANDAISE 2

ENHANCEMENTS

BLUE CRAB OSCAR 15

SAUTEED WILD MUSHROOMS 9

8 OZ LOBSTER TAIL 35

CORN FRIED OYSTERS 9

SAUTEED JUMBO LUMP CRABMEAT 11

PAN SEARED FOIE GRAS 20

NOLA STYLE BBQ SHRIMP 12

ROASTED BONE MARROW 10

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER
IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

LARGE PLATES

BLUE CRAB CAVATELLI

SAFFRON PASTA, WILD MUSHROOMS, PARMIGIANO REGGIANO,
ARUGULA 29

COLORADO RACK OF LAMB

ARUGULA AND HERB SALAD, PICKLED CHILIES, LEMON
VINAIGRETTE, TOASTED PISTACHIOS FULL 67 HALF 35

GRILLED REDFISH ON THE HALF SHELL

SUMMER SQUASH, CHARRED LEMON, JUMBO LUMP CRABMEAT,
HOLLANDAISE 38

CLASSIC WAGYU DOUBLE

CHEESEBURGER

AIOLI, CARAMELIZED ONION, AGED CHEDDAR, BACON, SUNNY
SIDE UP FARM EGG, HAND CUT FRIES 27

ROASTED FREE RANGE CHICKEN BREAST

LOCAL BLACKEYED PEA RAGOUT, BLISTERED TUSCAN KALE,
TRUFFLED CHICKEN JUS, SHALLOT MARMALADE, FOIE GRAS 32

SIDE ITEMS

LOBSTER MAC & CHEESE

RIGATONI, 3 CHEESE MORNAVY, HERBED CRUST 11

POMMES FRITES

HAND CUT RUSSET POTATOES, GARLIC AÏOLI 7

THE LOADED BAKED POTATO

CRÈME FRAÎCHE, SMOKED CHEDDAR, CHIVES, WHIPPED BUTTER,
BACON LARDON 9

CREAMED SPINACH

ORGANIC POACHED EGG, PARMESAN, SMOKED BACON 8

BUTTER POACHED ASPARAGUS

GARLIC HERB BUTTER 9

POTATOES AU GRATIN

CRISPY LEEKS 9

GRILLED BROCOLLI

AUSTRALIAN FETA CHEESE, TOMATO HARISSA, HERB SALAD 8

CREAMY POLENTA AND MUSHROOMS

WILD MUSHROOM RAGOUT, FINES HERBS 10

CRISPY BRUSSELL SPROUTS

HONEY AND AGED SOY VINAIGRETTE, ALMONDS 9

CLOUDY BAY WINE DINNER

WINES FROM NEW ZEALAND

JOIN US FOR 18STEAK'S SEPTEMBER WINE PAIRING DINNER ON
WEDNESDAY SEPTEMBER 18TH! ENJOY A FOUR-COURSE, CHEF
INSPIRED DINNER WITH SELECTIONS FROM CLOUDY BAY ESTATE
WINES. \$89 PER PERSON. TAX AND GRATUITY NOT INCLUDED.

18 SPECIALS

1/2 OFF BOTTLES OF WINE

JOIN US ON TUESDAYS AND WEDNESDAYS FOR HALF OFF ANY
BOTTLE OF WINE ON OUR LIST. EXCLUDES "OWNERS LIST" WINES.

18 BAR HAPPY HOUR

JOIN US AT 18 BAR TUESDAY - THURSDAY FROM 5PM TO 7PM FOR
WINE & COCKTAIL SPECIALS AND HALF OFF APPETIZERS!