



SOB STEAKHOUSE

\$56 | Dinner

First Course

Choice of one

Steakhouse Wedge

crisp iceberg + smoked bacon lardons + heirloom tomato + blue cheese dressing + chive oil

Heck Yes, I Want Bread (V)

sourdough bread + garlic butter candle

Pistachio & Brie Croquettes (V)

golden brie croquettes + pistachio crumble + raspberry thyme dipping sauce

Second Course

Choice of one

6 oz. Center-Cut Filet Mignon (+\$10 NY Strip)

center-cut filet + silky garlic mashed potatoes + chef's seasonal vegetables + house red wine jus

14 oz. New York Strip (+ \$10)

herb-grilled New York strip + whipped garlic butter potatoes + chef's seasonal vegetables + finished with herb butter

Roasted Airline Chicken

herb-roasted airline chicken + candied heirloom carrot risotto + whipped chèvre finished with natural pan jus + aged balsamic reduction + chive oil

Pan-Seared Sea Scallops

pan-seared sea scallops + lemon-parsnip purée + salmon roe + sweet & spicy bacon shards + finished with brown butter citrus beurre blanc

Wild Mushroom Pappardelle (V)

hand-cut pappardelle + roasted wild mushrooms + shaved shallots + Parmesan cream + black pepper + herb oil

Third Course

Choice of one

Chocolate Hazelnut Tart

chocolate sauce + hazelnuts + cocoa rice paper tulle

Caramel Apple Cookie Butter Bar

caramel sauce + apple chip + peppercorn oats crumble



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