



BOEUFHAUS

at the bar

Our goal is to satisfy varied cultural appetites by using contemporary culinary techniques, sustainably and responsibly raised animals, and artisanal haus-made products in our seasonally evolving menu. And, most importantly, to give you a continuously indulgent experience. Enjoy yourself. Be carnivorous.

— starters —

SHRIMP COCKTAIL
bouillon, lemon
23

RADISH & BUTTER
roasted radish, goddess butter, sea salt
14

FRIED PERCH
sauerkraut, creme fraîche
16

SHORTRIB BEIGNETS
braised short rib, natural jus
14

ESCARGOT
burgundy snail, garlic, lemon, herbed breadcrumb
19

FRENCH ONION GRATINÉE
sourdough crouton, gruyere, herbed breadcrumb
18

— for the table —

SALADE DU MARCHÉ
cervelle de canut, winter vegetable
14

PASTRAMI CURED SALMON
pickled mustard seed, rye crouton, smoked pickle
16

TARTARE OF BOEUF
haus blend, caper, shallot, dijon, herb, egg yolk, brioche
16

FOIE GRAS TORCHON
celery, grapefruit, hazelnut
26

MANILLA CLAMS
potato velouté, leeks, bacon
24

CECI BEAN CAVATELLI
haus merguez, caramelized shallot, fried ceci bean, caciocavallo, paprika jus
21

BAR SPECIAL

HAUS BURGER
Haus blend, American cheese, griddled onion, pickle, jus mayo boeuf fat fries
25

— entrées —

HUDSON CANYON SCALLOPS
bacon, parsnip, soubis
44

SEARED SALMON
tarragon beurre blanc, caviar
46

STEAK FRITES
tri tip, boeuf fat fries, béarnaise
34

BONE IN PORK CHOP
lentils, roasted grape, jus
43

DUCK BREAST
sunchoke, cranberry, jus
49

RACK OF LAMB
ginger, carrot, split pea, jus
67

LE BOEUF

All beef served with choice of bordelaise, béarnaise or au poivre

NEW YORK STRIP 14 oz.

55 DAY DRY AGED RIBEYE 22 oz.

55 DAY DRY AGED TBONE 34 oz.

55 DAY DRY AGED PORTERHAUS 34 oz.

All Boeuf MP



— sides —

9 each / 3 for 24

BABY TURNIP
tarragon, honey, black pepper

ROASTED MUSHROOM
thyme, vinegar

CARROTS, CARROTS, CARROTS
roasted, pickled, shaved, raw, greens

BOEUF FAT FRITES
sea salt, malt vinegar aioli

Executive Chef: Brian Abern

Chef de Cuisine: Joe Baker