BOEUFHAUS

EST 2014

MIXED GREEN SALAD
Greens, herbs, pickled onion, shallot vinaigrette
14
add Shrimp **or** 6 oz Tri tip +**12**

SALAD LYONNAISE
Frisee, haus lardon, poached egg, browned butter
18

TARTARE OF BOEUF
House blend, caper, shallot, dijon, herb, egg yolk, brioche
14

FRENCH ONION SOUP
Sourdough crouton, Gruyere, herbed breadcrumb
14

SHORTRIB BEIGNETS
Braised short rib, natural jus
14

BOEUF ON WECK
Roasted boeuf, horseradish mayo, natural jus
24

CHEESESTEAK
Diced onion, American cheese, D'Amato's roll
24

HAUS BURGER
Haus blend, American cheese, onion, pickle, jus mayo
boeuf fat fries
24

FRIED PERCH SANDWICH
Kraut mayo, creme fraiche vinaigrette, shaved lettuce
22

SEARED SALMON
Seasonal vegetable, seasonal puree
29

STEAK FRITES
Tri tip, boeuf fat fries, béarnaise
34

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

FRUIT DE MER

OYSTERS ON THE HALF SHELL
mignonette, cocktail sauce, lemon
6/21 or 12/42

SHRIMP COCKTAIL
Bullion, lemon wedge
23

FRUIT DE MER TOWER
SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL,
ESCABECHE, KING CRAB, HALF LOBSTER
mustard aioli, mignonette, cocktail sauce, lemon
57 per person

CHARCUTERIE

PATE GRAND MERE
Dijon, assorted pickles, sourdough
16

CHARCUTERIE BOARD
RILLETTE, PATE, MOUSSE, SAUCISSON SEC
Dijon, assorted pickles, sourdough
33

LE BOEUF

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

55 DAY DRY AGED PORTERHAUS *34 oz.*

55 DAY DRY AGED TBONE *34 oz.*

55 DAY DRY AGED RIBEYE *22 oz.*

NEW YORK STRIP *14 oz.*

All Boeuf MP