

# The Lambs Club

## APPETIZERS

|                                       |       |                                                          |    |
|---------------------------------------|-------|----------------------------------------------------------|----|
| OYSTERS                               | 24/48 | STEAK TARTARE                                            | 30 |
| raspberry mignonette, pink peppercorn |       | horseradish, egg yolk, caviar                            |    |
| CORN AND MELON SOUP                   | 22    | BIBB LETTUCES                                            | 24 |
| crispy speck, shallot crunch          |       | bacon, feta, confit tomato, avocado, buttermilk dressing |    |
| SHRIMP COCKTAIL                       | 30    | ROMAINE CAESAR                                           | 24 |
| chili sauce, horseradish              |       | red endive, anchovy vinaigrette, parmesan                |    |
| TUNA TARTARE                          | 33    | ROUGET TAGLIATELLE                                       | 28 |
| avocado, ponzu, radish                |       | fennel, golden raisins, bottarga                         |    |
| CURED HAMACHI                         | 27    | SWEET CORN RAVIOLI                                       | 27 |
| watermelon, avocado, pickled lime     |       | chorizo crumble, tear drop peppers, parmesan             |    |

## ENTRÉES

|                                                        |    |                                           |    |
|--------------------------------------------------------|----|-------------------------------------------|----|
| ROASTED CELERY ROOT                                    | 35 | HALIBUT                                   | 45 |
| capers, baby turnips, bay leaf powder                  |    | celery, summer squash, chamomile consommé |    |
| 'NDUJA CARBONARA                                       | 38 | SEARED SCALLOPS                           | 48 |
| tagliatelle, bacon fat poached egg                     |    | bacon, potato, leek, "clam chowder"       |    |
| POACHED SALMON                                         | 39 | STUFFED CHICKEN BREAST                    | 37 |
| miso butter, butternut squash, crispy brussels sprouts |    | red bell pepper, romesco, spatzle         |    |

## SIDES \$15

|                                                      |
|------------------------------------------------------|
| GLAZED CARROTS                                       |
| sumac, yogurt, walnuts                               |
| GRILLED BROCCOLINI                                   |
| truffle, fondue                                      |
| MAC & CHEESE                                         |
| couscous                                             |
| CRISPY BRUSSELS SPROUTS                              |
| pomegranate molasses, orange, agave                  |
| BAKED POTATO TERRINE                                 |
| brown butter, chicken jus, chives (add caviar +\$15) |

## CHOP HOUSE

|                            |     |
|----------------------------|-----|
| WAGYU SKIRT                | 50  |
| 10 oz                      |     |
| WAGYU NEW YORK STRIP       | 64  |
| 10 oz                      |     |
| FILET MIGNON               | 59  |
| 8 oz                       |     |
| CÔTE DE BOEUF              | 155 |
| 32 oz, choice of side      |     |
| ROASTED LAMB SADDLE        | 46  |
| merguez, asparagus, morels |     |

Executive Chef Jack Logue  
Chef de Cuisine Alex Tobar