



CLASSIC NEW YORK STEAKHOUSE

This meal is a classic steakhouse meal one can find in the steakhouses of New York City, since the turn of the 20th century. It's festive and celebratory, and great for milestones or just getting old friends or family together under one roof. Cheers!

HORS D'OEUVRES

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CAVIAR*

and its classic accompaniments

BABY CRAB CAKES

with spicy Old Bay-sriracha mayo and frisee salad

SHRIMP COCKTAIL

homemade cocktail sauce and remoulade

SALAD COURSE

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WEDGE SALAD

Iceberg wedge with homemade blue cheese dressing, bacon, cherry tomatoes, chives, and fried leeks

MAIN COURSE

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LAMB CHOPS "SCOTTADITO"

marinated in rosemary and garlic

AND/OR

SALT AND PEPPER-ENCRUSTED BEEF TENDERLOIN

beurre rouge on the side

CREAMED SPINACH

STEAK HOUSE HASH BROWNS with onions and peppers

DESSERT

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CLASSIC NEW YORK (OR CHOCOLATE SWIRL) CHEESECAKE

with berry coulis

OR

apple crumble

with homemade ice cream (cinnamon, vanilla, caramel, etc.)

**caviar appetizer is an additional \$15/person charge*

fabulous food

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