

THE EIGHTY SIX

RAW BAR

DAILY SELECTION OF EAST COAST OYSTERS

DRY GIN-CELERY VICTOR MIGNONETTE
RYE SCENTED COCKTAIL SAUCE
24

JAPANESE MADAI
PRESSED CITRUS PONZU
CAPER DILL KOSHU
27

DRESSED COLOSSAL
SHRIMP COCKTAIL
GOLDEN COCKTAIL SAUCE
HORSERADISH SNOW
27

BLUEFIN TUNA
AND OSETRA CAVIAR
CUCUMBER, AGED SOY
29

STARTERS

MIMOLETTE POTATO CROQUETTES
FRENCH ONION CREAM
OSETRA CAVIAR
28

JAPANESE SARDINE "ESCABECHE" TOAST
ROASTED GARLIC, HERBED RADISHES
OLIVE SOURDOUGH
19

SALADS

CAESAR
RED & GREEN BABY ROMAINE
2 YEAR PARMESAN SNOW
GARLIC CROUTONS
23

THE 86 WALDORF
ORGANIC ENDIVE, WARM BACON LARDONS
FOURME D'AMBERT, TURKISH FIGS, CELERY MOONS
CRUSHED HAZELNUT VINAIGRETTE
23

PASTA

ROASTED GARNET
SWEET POTATO RAVIOLI
CAVE-AGED LANGRES, KABOCHA
SQUASH, MULLED PORT
29

MAINE LOBSTER SPAGHETTI
A LA SCAMPI
TOASTED GARLIC, FRESNO PEPPER
NAPA CHARDONNAY
32

SEAFOOD

**WILD LINE-CAUGHT
DOVER SOLE**
BARELY TOUCHED
SORRENTO LEMON
CRUSHED CAPERS
MP

ORA KING SALMON
ENGLISH CUCUMBER RELISH
CUCUMBER VINAIGRETTE
37

**WHOLE ROASTED
MAINE LOBSTER**
GREEN GARLIC CRUMBLE
PINK PEPPERCORN
LEMON BUTTER
55/110

MEAT

A CURATED AND ROTATING SELECTION OF BEEF FROM AROUND
THE WORLD CUT AND AGED IN-HOUSE BELOW THE 100 YEAR OLD BAR

86 RESERVE

GRASS-FED BONE-IN WAGYU VACA VIEJA
OUR BESPOKE CROSSBRED 20OZ STRIP
WESTHOLME RANCH, QUEENSLAND, AUSTRALIA
LIMITED AVAILABILITY
MP

FILET AU ROSSINI
8OZ PRIME CENTER CUT
SEARED HUDSON VALLEY FOIE GRAS
BAROLO SCENTED BORDELAISE
BLACK AND WHITE TRUFFLE BUTTER
85

THE 86 CHEESESTEAK
72-HOUR WESTHOLME AUSTRALIAN RIBEYE
ALPINE CHEESE, PICKLED CHILE PEPPER
HOUSE-BAKED SESAME BREAD
39

**HOUSE-AGED WHOLE
JURGIELEWICZ DUCK**
ORANGE BLOSSOM GLAZED CROWN
FOIE GRAS SAUSAGE, SALAD A L'ORANGE
DR. JOE JURGIELEWICZ IN PENNSYLVANIA
LIMITED AVAILABILITY
MP

**14-DAY DRY-AGED
RIB CAP**
6OZ
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
69

**BONE-IN WAGYU
NEW YORK STRIP**
12OZ, CENTER CUT
ROSEWOOD RANCH
ENNIS, TEXAS
86

FILET MIGNON
8OZ, CENTER CUT
JEFF HUSS AND FAMILY
MITCHELL, SOUTH DAKOTA
65

SKIRT STEAK
8OZ, PRIME CUT
HUSS CATTLE RANCH
ABERDEEN, SOUTH DAKOTA
38

PORTERHOUSE FOR TWO
32OZ SERVED WITH MARROW BONES
MARLON NIELSEN AND FAMILY
WARNER, SOUTH DAKOTA
150

30-DAY DRY-AGED DELMONICO
14OZ, BONELESS RIBEYE
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
59

SAUCE

BORDELAISE STEAK SAUCE TRUFFLE BUTTER BEARNAISE 9 Each

SIDES

17 Each

HOUSE-CUT FRENCH FRIES
HV57 KETCHUP, HOUSE MALT AIOLI

CREAMED CORN POT PIE
SWEET SUMMER CORN
2-YEAR-AGED PARMESAN
CROISSANT-LAYERED PASTRY

GREEN BEANS ALMONDINE
LEMON, TOASTED ALMOND

TRUFFLE LEEK CREAMED SPINACH
24-MONTH-AGED FIORE SARDO CHEESE

**AU JUS BRAISED TIVOLI
FARM MUSHROOMS**
AGED SHERRY-AU JUS GLAZE
CURED EGG YOLK

WILTED CALIFORNIA SPINACH
GARLIC CHIPS

MASHED POTATOES
EUROPEAN BUTTER

CHEF MICHAEL VIGNOLA