

THE EIGHTY SIX

RAW BAR

DAILY SELECTION OF EAST COAST OYSTERS

DRY GIN-CELERY VICTOR MIGNONETTE
RYE SCENTED COCKTAIL SAUCE

24

DRESSED SHRIMP COCKTAIL

GOLDEN COCKTAIL SAUCE
HORSERADISH SNOW

27

STARTERS

JAPANESE MADAI

PRESSED CITRUS PONZU
CAPER-DILL KOSHU

27

BLUEFIN TUNA AND OSETRA CAVIAR

CUCUMBER, BARREL-AGED SOY

29

MIMOLETTE POTATO CROQUETTES

FRENCH ONION CREAM
OSETRA CAVIAR

28

JAPANESE SARDINE "ESCABECHE"

ROASTED GARLIC, HERBED RADISHES
GARLIC ANCHOVY BUTTER TOAST

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

ITEMS MAY BE SERVED RAW OR UNDERCOOKED. THE EIGHTY SIX IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

SEAFOOD

WILD LINE-CAUGHT DOVER SOLE

BROWN BUTTER-SORRENTO
LEMON VINAIGRETTE, CRUSHED
CRISPY CAPERS
MP

FAROE ISLAND SALMON
ENGLISH CUCUMBER RELISH
CUCUMBER VINAIGRETTE
37

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 WAGYU VACA VIEJA
OUR BESPOKE CROSSBREED
CURATED COLLECTION OF DAILY CUTS
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 AU POIVRE 9 Each

SIDES

17 Each

HOUSE-CUT FRENCH FRIES
HV57 KETCHUP, HOUSE MALT AIOLI

CREAMED CORN POT PIE
SWEET 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