

THE EIGHTY SIX

RAW BAR

DAILY SELECTION OF EAST COAST OYSTERS

DRY GIN-CELERY VICTOR MIGNONETTE
RYE SCENTED COCKTAIL SAUCE
27

BLUEFIN TUNA AND OSETRA CAVIAR

CUCUMBER, BARREL-AGED SOY
29

DRESSED SHRIMP COCKTAIL

GOLDEN COCKTAIL SAUCE
HORSERADISH SNOW
27

STARTERS

TOYOSU MADAI

PRESSED CITRUS PONZU
CAPER-DILL KOSHU
29

PACIFIC HAMACHI "PASTRAMI"

WHIPPED CHICKEN LIVER
MISO DIJONNAISE
29

HOKKAIDO SARDINE "ESCABECHE"

ROASTED GARLIC, HERBED RADISHES
GARLIC ANCHOVY BUTTER TOAST
19

MIMOLETTE POTATO CROQUETTES

FRENCH ONION CREAM, OSETRA CAVIAR
32

CONFIT SPANISH ARTICHOKE

CHARCOAL-GRILLED, TARRAGON ESPUMA
29

SALADS

CAESAR

RED & GREEN BABY ROMAINE
2 YEAR PARMESAN SNOW
GARLIC CROUTONS
25

THE 86 WALDORF

ORGANIC ENDIVE, WARM BACON LARDONS
FOURME D'AMBERT, TURKISH FIGS, CELERY MOONS
CRUSHED HAZELNUT VINAIGRETTE
25

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
35

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.

MEAT

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

86 RESERVE

LIMITED AVAILABILITY

CITRUS FED A8 WAGYU STRIP

BURNT CITRUS SABAYON
SIR HARRY, ELBOW VALLEY, AUSTRALIA
MP

14-DAY DRY-AGED RIB CAP

6oz
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
85

HOUSE-AGED WHOLE JURGIELEWICZ DUCK

CLOVER HONEY GLAZED CROWN
FOIE GRAS SAUSAGE, SALAD A L'ORANGE
DR. JOE JURGIELEWICZ IN PENNSYLVANIA
MP

BONE-IN WAGYU NEW YORK STRIP

12oz, CENTER CUT
ROSEWOOD RANCH
ENNIS, TEXAS
90

30-DAY DRY-AGED DELMONICO

14oz, BONELESS RIBEYE
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
69

FILET MIGNON

8oz, CENTER CUT
JEFF HUSS AND FAMILY
MITCHELL, SOUTH DAKOTA
69

PORTERHOUSE FOR TWO

32oz SERVED WITH MARROW BONES
MARLON NIELSEN AND FAMILY
WARNER, SOUTH DAKOTA
160

THE 86 CHEESESTEAK

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

SAUCE

BORDELAISE

STEAK SAUCE

TRUFFLE BUTTER

BEARNAISE

AU POIVRE 9 Each

SEAFOOD

WILD LINE-CAUGHT DOVER SOLE

BROWN BUTTER-SORRENTO LEMON VINAIGRETTE
CRUSHED CRISPY CAPERS
MP

SHOWCASE OF MARKET FISH

DAILY SELECTION OF LINE-CAUGHT FISH
SIMPLY GRILLED
MP

CRISPY VEGETARIAN CHICKEN PARM

FORAGED MUSHROOMS, CAVE-AGED SWISS, SAUCE DIANE
45

SIDES

HOUSE-CUT FRENCH FRIES

HV57 KETCHUP, HOUSE MALT AIOLI
17

CREAMED CORN POT PIE

SWEET CORN, 2-YEAR-AGED PARMESAN
CROISSANT-LAYERED PASTRY
19

CREAMED SPINACH GRATIN

MELTED LEEKS, 24-MONTH-AGED COMTE CHEESE
17

WILTED CALIFORNIA SPINACH

GARLIC CHIPS
17

GREEN BEANS ALMONDINE

LEMON, TOASTED ALMOND
17

ROASTED TIVOLI FARM MUSHROOMS

AGED SHERRY-AU JUS GLAZE
CURED EGG YOLK
17

MASHED POTATOES

EUROPEAN BUTTER
17