THE EIGHTY SIX

RAW BAR

Bluefin Tuna and Osetra Caviar
barrel-aged soy, cucumber
34

Dressed Shrimp Cocktail
golden cocktail sauce
horseradish snow
29

Pacific Hamachi "Pastrami"
whipped chicken liver
miso dijonnaise
32

Daily Selection of East Coast Oysters
dry gin-celery victor mignonette
rye scented cocktail sauce
29

STARTERS

Confit Spanish Artichoke
charcoal-grilled
tarragon espuma
29

Mimolette Potato Croquettes
french onion cream
osetra caviar
35

SALADS

Caesar
red & green baby romaine
2 year parmesan snow
garlic croutons
27

The 86 Waldorf
organic endive, warm bacon lardons
fourme d'ambert, turkish figs, celery moons
crushed hazelnut vinaigrette
27

PASTA

Caviar Buttered Noodles
cresta de gallo noodle
orange sofrito, osetra caviar
60

Maine Lobster Spaghetti a la Scampi
toasted garlic, fresno pepper
napa chardonnay
37

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

Bone-In Wagyu New York Strip
12oz, center cut
ROSEWOOD RANCH
ENNIS, TEXAS
95

30-Day Dry-Aged Delmonico
14oz, boneless ribeye
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
74

Filet Mignon
8oz, center cut
JEFF HUSS AND FAMILY
MITCHELL, SOUTH DAKOTA
75

Porterhouse for Two
32oz served with marrow bones
MARLON NIELSEN AND FAMILY
WARNER, SOUTH DAKOTA
190

The 86 Cheesesteak
72-hour westholme australian ribeye
alpine cheese, pickled chile pepper
house-baked sesame bread
39

86 RESERVE
LIMITED AVAILABILITY

House-Aged Whole Jurgielewicz Duck
clover honey glazed crown
foie gras sausage, salad a l'orange
DR. JOE JURGIELEWICZ IN PENNSYLVANIA
MP

14-Day Dry-Aged Rib Cap
6oz
PAT AND BREEN FAMILY
REDFIELD, SOUTH DAKOTA
89

SAUCE
STEAK SAUCE TRUFFLE BUTTER BEARNAISE AU POIVRE 9 Each

SEAFOOD

Wild Line-Caught Dover Sole
brown butter-sorrento lemon vinaigrette
crushed crispy capers
99

Showcase of Market Fish
daily selection of line-caught fish
simply grilled
MP

SIDES

House-Cut French Fries
HV57 ketchup, house malt aioli
17

Creamed Corn Pot Pie
sweet corn, 2-year-aged parmesan
croissant-layered pastry
21

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

CHEF / PARTNER MICHAEL VIGNOLA