

THE EIGHTY SIX

RAW BAR

DAILY SELECTION OF EAST COAST OYSTERS

DRY GIN-CELERY VICTOR MIGNONETTE
RYE SCENTED COCKTAIL SAUCE
27

DRESSED SHRIMP COCKTAIL

GOLDEN COCKTAIL SAUCE
HORSERADISH SNOW
27

STARTERS

JAPANESE MADAI

PRESSED CITRUS PONZU
CAPER-DILL KOSHU
29

BLUEFIN TUNA AND OSETRA CAVIAR

CUCUMBER, BARREL-AGED SOY
29

MIMOLETTE POTATO CROQUETTES

FRENCH ONION CREAM
OSETRA CAVIAR
32

JAPANESE SARDINE "ESCABECHE"

ROASTED GARLIC, HERBED RADISHES
GARLIC ANCHOVY BUTTER TOAST
19

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.

SEAFOOD

WILD LINE-CAUGHT DOVER SOLE

BROWN BUTTER-SORRENTO
LEMON VINAIGRETTE, CRUSHED
CRISPY CAPERS
MP

FAROE ISLAND SALMON
ENGLISH CUCUMBER RELISH
CUCUMBER VINAIGRETTE
39

**ROASTED
MAINE LOBSTER**
GREEN GARLIC CRUMBLE
PINK PEPPERCORN
LEMON BUTTER
60/120

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

THE 86 CHEESESTEAK

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

GRASS-FED WAGYU VACA VIEJA

OUR BESPOKE CROSSBREED
CURATED COLLECTION OF DAILY CUTS
WESTHOLME RANCH, QUEENSLAND, AUSTRALIA
LIMITED AVAILABILITY
MP

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
78

BONE-IN WAGYU NEW YORK STRIP

12OZ, CENTER CUT
ROSEWOOD RANCH
ENNIS, TEXAS
90

FILET MIGNON

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

SKIRT STEAK

8OZ, PRIME CUT
HUSS CATTLE RANCH
ABERDEEN, SOUTH DAKOTA
39

PORTERHOUSE FOR TWO

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

30-DAY DRY-AGED DELMONICO

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

SAUCE

BORDELAISE STEAK SAUCE TRUFFLE BUTTER BEARNAISE AU POIVRE 9 Each

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

CHEF MICHAEL VIGNOLA