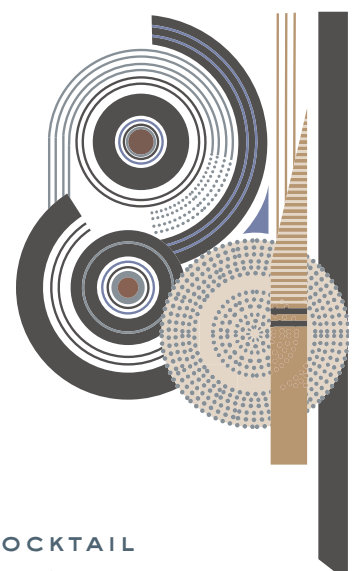


THE EIGHTY SIX



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