



# OLDESTONE<sup>®</sup>

steakhouse

## APPETIZERS

TOWN BRANCH CRISPY CALAMARI | \$18

*banana peppers and marinara*

PAN-SEARED POTATO GNOCCHI | \$15

*shishito pepper relish*

GRILLED SHRIMP BRUSCHETTA | \$15

*lemon and sea salt dressing*

MEATBALLS (3) | \$14

*truffle Alfredo sauce*

MEDITERRANEAN OCTOPUS RAGOUT | \$18

*tomato, saffron, red pepper & fennel accompanied  
with grilled artisan bread*

OYSTERS ROCKEFELLER (4) | \$16

*bernaise sauce*

SALUMI ANTIPASTO | \$26

*chef's selection of artisan meats and gourmet cheeses, paired  
with seasonal dried fruits and nuts*

LOLLIPOP LAMB CHOPS | \$26

*mint chimichurri sauce*

CRAB CHEESE CAKE | \$22

*jumbo lump crab & smoked Gouda tart*

## SOUPS

TOMATO BISQUE | \$12

ITALIAN DINNER SOUP | \$14

*sweet Italian sausage, tortellini, spinach, tomato, savory broth*

## RAW BAR

OYSTERS *on a HALF SHELL* | \$MP

EAST COAST LITTLE NECK CLAMS  
*on a HALF SHELL* | \$MP

JUMBO SHRIMP COCKTAIL | \$4/*per* | \$18/<sub>5</sub>

OLDESTONE GRANDE PLATEAU *for TWO* | \$110

*for FOUR* | \$220

*Raw bar items subject to availability*

## SALADS

BEET & BURRATA | \$16

*crispy shallots, micro greens, cider gastrique*

STEAKHOUSE CAESAR | \$14

*romaine, shaved Parmesan, and croutons*

CHOPPED SALAD | \$16

*romaine, asparagus, eggs, bacon bits, red onions, palm hearts,  
bleu cheese crumbles, and ranch dressing*

HARVEST SALAD | \$16

*Bibb, arugula, roasted butternut squash, honey crisp apple,  
dried cranberries, red onion, toasted walnuts, maple dijon  
vinaigrette*

## STEAKS & CHOPS

### CHEF'S PREMIUM BUTCHER BOARD

PRIME PORTERHOUSE for TWO | \$220

42 ounces

Roasted vegetables, steak sauces, salt flakes, honey cornbread and a variety of seasonal accompaniments

FILET MIGNON | \$54

10 ounces

PRIME NEW YORK STRIP | \$58

14 ounces

PRIME COWBOY RIBEYE | \$79

20 ounces

PREMIUM-RESERVE PORK CHOP | \$38

12 ounces

GARLIC & LEMON ROASTED 1/2 CHICKEN | \$28

VEGETARIAN NAPOLEON | \$22

### ENHANCEMENTS

Béarnaise, Brandied Peppercorn Sauce, Chimichurri, Horseradish Cream, Rosemary Port Au Jus, Truffle Mushroom Demi-glace

Bleu Cheese Crust | \$6

Grilled Jumbo Shrimp | \$12

Oscar Style | \$22

jumbo lump crab meat, asparagus, hollandaise

Pan-seared Scallops | \$MP

South African Lobster Tail | \$MP

## FISH

GRILLED WHOLE BRONZINO FOR TWO | \$75  
*potato bean salad, extra virgin olive oil*

JUMBO LUMP CRAB CAKES | \$38  
*creole remoulade, squash medley*

FAROE ISLANDS SALMON | \$28  
*farro risotto, local honey*

PAN-SEARED SEA SCALLOPS | \$MP  
*herbed parmesan polenta, snap peas, chili oil*

## PASTA & PARM TABLE PLATES

*served with grilled artisanal bread*

FETTUCINE AMATRICIANA | \$40  
*tomato, pancetta, red pepper flakes, shallots, garlic, parsley*

LINGUINI alla VONGOLE | \$46  
*little neck clams, olive oil, white wine, lemon, garlic, butter*

CHICKEN PARMIGIANA | \$42  
*breaded chicken breast, marinara sauce, mozzarella and parmigiana cheese*

AGLIO e OLIO (GARLIC & OLIVE OIL) | \$36  
*spaghetti, tossed in garlic, white wine, olive oil, butter & parsley*

SHORT RIB BOLOGNESE | \$46  
*spin on a traditional meat sauce, truffle oil pappardelle*

## SIDES

PARMESAN TRUFFLE FRIES | \$12

LOADED BAKED POTATO | \$10

BUTTERY MASHED POTATOES | \$10

TWICE BAKED POTATOE SOUFFLE | \$12

ONION RING TOWER | \$10

SEA SALTED STRING BEANS | \$10

FARM-SOURCED CREAMED SPINACH | \$12

CRISPY HONEY-GLAZED BRUSSELS & BACON | \$12

TRUFFLED MUSHROOM MEDLEY | \$12

CORN BREAD | \$8

TUSCAN BEAN RAGOUT | \$12