



**LB STEAK**

**SANTANA ROW**



**JAPANESE WHISKY FLIGHTS**

**KUJIRA RYUKYU**

FLIGHT OF THREE 0.75 OZ POURS 50  
SINGLE GRAIN | 8 YEAR | 12 YEAR

**SHUNKA SHUTO**

FLIGHT OF FOUR SEASONAL 0.75 OZ POURS 35  
SPRING | SUMMER | FALL | WINTER

**BARMAN'S CHOICE**

- OLD FASHIONED BUFFALO TRACE, BITTERS DUO, DEMERARA 16
- MANHATTAN MAKER'S MARK, CARPANO ANTICA, AZTEC BITTERS 17
- WHISKEY SOUR MINOR CASE, LEMON, EGG WHITE, PORT FLOAT 16
- SIDECAR REMY 1738, COINTREAU, LEMON 17
- PINK BEAR TITO'S VODKA, WATERMELON, LIME, GINGER BEER 16
- EL CAMINO E CUARENTA BLANCO, BLOOD ORANGE, LIME, SPICY TINCTURE 17
- TORTUGA DOS HOMBRES MEZCAL, AMARO, COINTREAU, CHOCOLATE BITTERS 20
- WHITE SKY BARR HILL GIN, SWEET VERMOUTH, AMARO 17
- GOODMAN MULE EAGLE RARE, LEMON, PEACH, MINT 18
- FLYING PIG WHISTLEPIG 6 YEAR RYE, COINTREAU, LUXARDO, ORANGE BITTERS 20

**WINES BY THE GLASS**

**SPARKLING**

- LE GRAND COURTAGE, GRAND CUVÉE, BRUT ROSÉ, FR NV 14
- CANARD-DUCHÊNE, "CUVÉE LEONIE," BRUT CHAMPAGNE NV 25

**WHITE**

- SEAGLASS, PINOT GRIGIO, SANTA BARBARA COUNTY, CA 2019 11
- R. PRUM, RIESLING, "ESSENCE," MOSEL, QUALITATSWEIN, GERMANY 2020 12
- CAP ROYAL, SAUVIGNON BLANC, BORDEAUX, FR 2017 14
- LA GUERA, CHARDONNAY, EDNA VALLEY 2018 14
- FRANK FAMILY VINEYARDS, CHARDONNAY, CARNEROS, CA 2019 22
- BANFI, "CENTINE," TOSCANA ROSÉ, ITALY 2018 12

**RED**

- SOQUEL VINEYARDS, PINOT NOIR, REGAN VINEYARD, SANTA CRUZ MOUNTAINS, CA 2017 16
- J. CHRISTOPHER, PINOT NOIR, "BASALTE" CHEHALEM MOUNTAINS, OR 2017 20
- CHÂTEAU DE MONTEFAUCON, CÔTES DU RHÔNE, FR 2017 16
- SCARPA, VINO DA TAVOLA ROSSO LA SELVA DI MOIRANO, PIEDMONT, IT 2018 17
- GRGICH HILLS ESTATE, ZINFANDEL, NAPA VALLEY, CA 2016 17
- GATHER, TEMPRANILLO, "SHAKE RIDGE VINEYARD," NAPA CA 2016 17
- CASARENA, MALBEC, "505," LUJAN DE CUYO, MENDOZA, ARG 2018 15
- HILL FAMILY, MERLOT, "BEAU TERRE VINEYARD," NAPA VALLEY, CA 2017 16
- L'AVENTURE, OPTIMUS, "20TH ANNIVERSARY," PASO ROBLES, CA 2018 35
- CHÂTEAU ARGADENS, BORDEAUX SUPÉRIEUR, FR 2017 15
- CAIN, CUVÉE NV16, NAPA VALLEY, CA 20
- COLLIER CREEK WINE CO., CABERNET SAUVIGNON, LODI, CA 2018 15
- HALTER RANCH, CABERNET SAUVIGNON, PASO ROBLES, CA 2018 29
- HEITZ, CABERNET SAUVIGNON, NAPA VALLEY, CA 2015 45

**FLIGHT FOR ALLYSHIP**



TO PROVIDE MORE AWARENESS AND REPRESENTATION, LB STEAK WILL BE PARTNERING WITH DIVERSITY IN FOOD AND BEVERAGE TO HIGHLIGHT UNDER-REPRESENTED WINEMAKERS. 15% OF ALL PROCEEDS FROM THE SALE OF THESE WINES WILL PROVIDE SCHOLARSHIPS AND GRANTS TO CREATE A MORE DIVERSE AND INCLUSIVE FOOD AND BEVERAGE INDUSTRY. THIS MONTH, OUR FLIGHT HAS BEEN DEDICATED TO WOMEN WINEMAKERS.

THREE 2 OZ POURS 18

- CAMINS 2 DREAMS, GRUNER VELTLINER, SPEAR VINEYARD, STA. RITA HILLS, CA 2020
- GATHER WINES, TEMPRANILLO, SHAKE RIDGE VINEYARD, SUTTER CREEK, CA 2016
- STACK HOUSE, CABERNET SAUVIGNON, NAPA VALLEY, CA 2017

As we support the City of San Jose minimum wage increase, a 5% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

## RAW AND CHILLED\*

A5 MIYAZAKI WAGYU CARPACCIO BREAD AND BUTTER PICKLED VEGETABLES, CRISPY GARLIC, SESAME CHILI OIL 30  
LB STEAK TARTARE HAND CHOPPED FILET, TRUFFLE AÏOLI, TOASTED BAGUETTE 20  
SEAFOOD TOWER OYSTERS, PRAWNS, WHOLE MAINE LOBSTER 100  
CAVIAR SERVICE GOLDEN OSETRA, TRADITIONAL ACCOMPANIMENTS, BLINIS 75  
MARKET OYSTERS SERVED ON ICE, LEMON, COCKTAIL SAUCE, MIGNONETTE 3.50/ea

## APPETIZERS

SEARED PORK BELLY MAPLE GLAZED, SAVORY BREAD PUDDING, SUNNY SIDE UP EGG 15  
SAUTÉED WHITE GULF PRAWNS GARLIC, CAYENNE, CROSTINI 18  
SEARED AHI TUNA\* FURIKAKE CRUST, OOLONG CONSOMMÉ 28  
ROASTED BONE MARROW CHIMICHURRI, LEMON CURD, TOASTED BAGUETTE 20

## SOUP AND SALAD

MAINE LOBSTER BISQUE FRESH MAINE LOBSTER, CHIVES 18  
BABY ICEBERG WEDGE HICKORY SMOKED BACON, EGG, POINT REYES BLUE CHEESE DRESSING 14  
CAESAR SALAD ROMAINE LEAVES, ANCHOVIES, PARMIGIANO REGGIANO, GARLIC CROUTONS 14  
LITTLE GEM SALAD GREEN GODDESS, AVOCADO, GRILLED PLUMS 16

## HAND CUT PRIME STEAKS\*

OUR USDA CERTIFIED PRIME ANGUS STEAKS ARE AGED AND HAND CUT IN OUR BUTCHER SHOP  
BONE IN SELECTIONS ARE SERVED WITH OUR HOUSEMADE WAGYU BUTTER

FILET MIGNON	6 OZ	42
FILET MIGNON	8 OZ	52
NEW YORK STRIP	12 OZ	45
BONELESS RIB EYE	14 OZ	55
35 DAY DRY AGED BONELESS RIB EYE	12 OZ	60
COWBOY	22 OZ	70
TOMAHAWK RIB EYE FOR TWO	48 OZ	130

## WAGYU

OUR WELL-KNOWN WAGYU BEEF IS OF THE HIGHEST QUALITY AVAILABLE,  
BEING RATED AS A4 AND A5 WITH BMS RANGING FROM 5 TO 7 AND 8 TO 12.  
WAGYU GRADED A4 AND A5 COMPRISES LESS THAN 3% OF ALL WAGYU PRODUCED IN JAPAN.

WAGYU  
14 OZ RIB EYE  
WESTHOLME,  
QUEENSLAND,  
AUSTRALIA 120

JAPANESE  
WAGYU  
A5 NEW YORK STRIP  
HOKKAIDO, JAPAN  
25/oz, 4 oz MIN

JAPANESE  
WAGYU  
A5 NEW YORK STRIP  
MIYAZAKI, JAPAN  
30/oz, 4 oz MIN

JAPANESE  
WAGYU  
A5 NEW YORK STRIP  
SANUKI, KAGAWA, JAPAN  
35/oz, 4 oz MIN

## SAUCES

RED WINE BORDELAISE  
POINT REYES BLUE CHEESE BUTTER

GREEN PEPPERCORN  
TARRAGON BÉARNAISE\*

## STEAK TEMPS

**BLUE**  
VERY RED, COLD CENTER

**RARE**  
RED, COOL CENTER

**MEDIUM RARE**  
RED, WARM CENTER

**MEDIUM**  
PINK, HOT CENTER

**MEDIUM WELL**  
DULL PINK, HOT CENTER

**WELL DONE**  
NO PINK, HOT CENTER

## EMBELLISHMENTS

**BROILED 8 OZ  
MAINE LOBSTER TAIL**  
LEMON, DRAWN BUTTER 44

**SAUTÉED  
WHITE GULF PRAWNS**  
GARLIC, CAYENNE 3/ea

**SEARED DAY  
BOAT SCALLOPS** 7/ea

## ENTRÉES

WHOLE BRANZINO ORANGE, LEMON, GARLIC SOY, GREEN ONIONS 42  
DRY AGED PORK CHOP PURPLE POTATOES, PINEAPPLE CHUTNEY 42  
SEARED SALMON SHISHITO PEPPERS, CORN, HEIRLOOM CHERRY TOMATOES, PURPLE POTATO PURÉE 26  
SEARED DAY BOAT SCALLOPS CRISPY PROSCIUTTO, PINEAPPLE BUTTER, RELISH 38  
FRIED CHICKEN AIR CHILLED AIRLINE CHICKEN BREAST, WAXED BEAN SUCCOTASH, FRIED POTATOES, CHIPOTLE CREAM SAUCE 32  
LB WAGYU BURGER\* SMOKED ONION MARMALADE, FORAGED MUSHROOMS 22

## SIDES

LB POTATO BACON, CHIVES, FOUR CHEESE BÉCHAMEL 14  
MACARONI AND CHEESE DEER CREEK CHEDDAR 10  
MASHED POTATOES YUKON GOLD POTATO PURÉE 8  
BRUSSELS SPROUTS BACON, BROWN BUTTER MUSTARD VINAIGRETTE 12  
BROCCOLINI SHALLOTS, CHILI FLAKES, GARLIC 12  
ONION RINGS BLUE CHEESE DRESSING 8  
PAN ROASTED FORAGED MUSHROOMS HERBS 11  
TRUFFLE FRIES PARMESAN, CHIVES 9

\* served raw; consuming raw or undercooked food or eggs, or cooked to order foods, may result in food borne illness (state mandated statement)