



APPETIZERS

ROASTED FIVE ONION SOUP

CHEF'S SELECTION OF POTTAGE

HEAVY CUT BACON

VERMONT FANCY MAPLE SYRUP, SHAVED PARMIGIANO REGGIANO

CLAMS CASINO

BACON

FRIED CALAMARI

SRIRACHA AIOLI

PRIME BEEF CARPACCIO

EVOO, CAPERS, PARMESAN, TRUFFLE OIL

TUNA TARTARE

AVOCADO, FLOUR TORTILLA CHIPS, SRIRACHA AIOLI

JUMBO LUMP CRAB CAKE

STUFFED DAY BOAT SCALLOP

COLOSSAL CRAB MEAT, BEURRE BLANC

MEATBALL

8 OZ WAGYU BEEF, FRESH RICOTTA, GRAVY

COLOSSAL CRAB MEAT COCKTAIL

HOUSEMADE COCKTAIL AND MUSTARD SAUCE

RAW BAR

CLAMS ON THE HALF SHELL

EAST COAST OYSTERS

BLUE POINT FROM LONG ISLAND NY

JUMBO SHRIMP

CAVIAR 1 OZ

SALADS

STEAK HOUSE SALAD

ROMAINE, RADICCHIO, TOMATOES, GHERKINS, CHOPPED EGG, APPLEWOOD BACON, SHAVED REGGIANO, ONION CRUNCH, THOUSAND ISLAND

CLASSIC CAESAR SALAD

PARMESAN CROUTONS

WEDGE OF ICEBERG LETTUCE

CRUMBLER BLUE CHEESE DRESSING, APPLEWOOD BACON

BURRATA SALAD

ARUGULA, GOLDEN AND RED BEETS, VINAIGRETTE

FRESH MOZZARELLA & TOMATO

FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR

SIDE OFFERINGS

GARLIC MASHED POTATO

FRESH CUT SEASONED FRIES

ONION RINGS

SALT AND PEPPER BRUSSELS SPROUTS

CREAMED OR SAUTEED SPINACH

STEAMED OR SAUTEED BROCCOLI

ASPARAGUS HOLLANDAISE

SAUTEED ONIONS AND MUSHROOMS

LINGUINE WITH TOMATO AND BASIL

LOBSTER MAC AND CHEESE

STEAKS, CHOPS & MORE

THE GOTHAM RIB STEAK 34 OZ
OLD HOMESTEAD'S SIGNATURE STEAK

SHERRY BROTHERS NEW YORK SIRLOIN 18 OZ

THE EMPIRE CUT OF PRIME RIB ON THE BONE

FILET MIGNON 16 OZ
BEARNAISE SAUCE

FILET MIGNON 9 OZ
HASH BROWN, DEMI GLAZE

PORTERHOUSE STEAK 44 OZ

AUSTRALIAN BABY RACK OF LAMB
GARLIC MASHED POTATO, DEMI GLAZE

PRIME STEAKHOUSE CHEESE BURGER 16 OZ
MILE HIGH ONION RINGS, GEM LETTUCE, TOMATO, ONION, GUSS' PICKLE

CHICKEN PARMESAN
MOZZARELLA, MARINARA, LINGUINE

PAN SEARED SALMON
BABY BOK CHOY, TROPICAL SALSA, 12 YEAR OLD BALSAMIC DRIZZLE

CHILEAN SEA BASS
FRIED POTATO BUNDLE, LONG BEANS, RAISINS, CASHEWS, SOY, CILANTRO, BUTTER, LIME, HONEY

SHRIMP LINGUINE
CHOICE OF: SCAMPI, MARINARA, SPICY FRA DIAVOLO

WHALE SIZE LOBSTERS
4 TO 6 POUNDS

MAINE LOBSTER TAIL

SURF AND TURF
9 OZ FILET MIGNON, 10 OZ LOBSTER TAIL BROILED OR STEAMED

ADD THESE CLASSICS

AU POIVRE

BLUE CHEESE MELT

JUMBO LUMP CRAB MEAT
SAUTEED OR BAKED

OSCAR STYLE

CRAB AND BLUE CHEESE

TEMPERATURE GUIDELINES

RARE
VERY RED, COOL CENTER

MEDIUM RARE
RED WITH WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK

WELL
NO PINK

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GLUTEN FREE MENU

APPETIZERS

COLOSSAL CRAB MEAT COCKTAIL

RAW BAR

EAST COAST OYSTERS

JUMBO SHRIMP

SALAD

FRESH MOZZARELLA & ROASTED PEPPERS

FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR

SIDE OFFERINGS

ASPARAGUS HOLLANDAISE

SAUTEED BROCCOLI

GARLIC MASHED POTATO

SAUTEED ONIONS AND MUSHROOMS

STEAKS AND MORE

THE GOTHAM RIB STEAK 34 OZ

OLD HOMESTEAD'S SIGNATURE STEAK, NO ONION RING GARNISH

NEW YORK SIRLOIN 18 OZ

FILET MIGNON 16 OZ

PAN SEARED SALMON

ASPARAGUS

MAINE LOBSTER TAIL

SURF AND TURF

9 OZ FILET MIGNON, 10 OZ LOBSTER TAIL BROILED OR STEAMED

DESSERT

CRÈME BRULÉE

RICH VANILLA CUSTARD, CARAMALIZED SUGAR CRUST

FRESH MIXED BERRIES

DESSERTS

OLD HOMESTEAD'S FAMOUS CHEESE CAKE
MIXED BERRY COMPOTE

BROWNIE AND BLONDIE BOMBSHELL
VANILLA ICE CREAM, CARAMEL DRIZZLE, CHOCOLATE SHAVINGS

CRÈME BRULEE
RICH VANILLA CUSTARD, CARAMELIZED SUGAR CRUST

BIG FAT CHOCOLATE CAKE

MILE HIGH STRAWBERRY SHORTCAKE

FRESH MIXED BERRIES

BEN AND JERRY'S ICE CREAM SAMPLER
CHERRY GARCIA, CHOCOLATE, VANILLA

AFTER DINNER COFFEE

IRISH COFFEE
JAMESON IRISH CREAM

JAMAICAN COFFEE
MYERS'S DARK RUM, TIA MARIA

KEOKE COFFEE
KAHLUA, CRÈME DE CACAO, CHRISTIAN BROTHERS BRANDY

WHIPPED COFFEE
PINNACLE WHIPPED VODKA, KAHLUA

COCKTAIL MENU

PERFECT PUNCH

Ketel One Family Made Vodka, Triple Sec, Grand Marnier, Pineapple Juice, Cranberry Juice

TEQUILA OLD FASHIONED

Casamigos Anejo, Agave Nectar, Cherry Juice, Orange Bitters

ROSE SANGRIA

Red Wine, Elderflower Syrup, Pomegranate Juice, Tomasello Blueberry Sparkling Wine

THE RENOVATION

Grey Goose Vodka, Malibu Coconut Rum, Cranberry and Pineapple Juice, Cherry Juice

THE SHERRY SPECIAL

Kettle One Botanical Peach & Orange Blossom, Cointreau, Chardonnay, Peach & Orange Bitters, Champagne Float, Orange Twist

ALL DAY EVERYDAY

Espolon Blanco, Cranberry Juice, Pomegranate Juice, St-Germain, Topped with Club Soda, Lime Garnish

SALTED CARAMEL OLD FASHIONED

Crown Royal Vanilla, Salted Caramel, Simple Syrup, Chocolate Bitters, Pinch of Salt

5 AM IN GUADALAJARA

Casamigos Reposado, Mr. Black Cold Brew, Coffee Liqueur, Frangelico, Fresh Espresso Shaken to Perfection, Coffee

BETWEEN THE SHEETS

Remy Martin 1738 Cognac, Zacapa 23 Rum, Grand Marnier, Fresh Lemon Juice, Lemon Twist, Served Over King Cube