



62 Greenwich Avenue, New York, NY 10011

# GREENWICH STEAKHOUSE

## RAW BAR

The Greenwich Petit	58	The Greenwich Plateau Royale	116
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## A LA CARTE

Shrimp Cocktail	21	King Crab Legs	26
Fresh Oysters	18	Jumbo Lump Crab	21
Caviar	MP	Chilled Lobster	21

## APPETIZERS

Pan Fried Calamari - hot cherry peppers	17	Yellow Fin Tuna Tartare - avocado, cucumber, ponzu	18
Roasted Bone Marrow	22	Greenwich Crab Cakes	20
Classic Beef Tartar	18	Shishito Peppers - lemon, fleur de sel	18

## SALADS

Greenwich Salad - romaine, lardon, mushrooms, raspberry vin	13	Grilled Caesar Salad	11
Lobster Salad	29	Mixed Greens Salad - avocado, haricot vert, sherry vin	11
Iceberg Wedge	12		

## OCEAN FARE

Grilled Ahi Tuna - celery root, broccolini, soy ginger reduction	33	Dover Sole Beurre Blanc	49
Atlantic Halibut	38	Norwegian Salmon - corn purée, wilted brussel sprout leaves	33
Live Maine Lobster	MP		

## FROM THE RANCH

Filet Mignon	10/14oz	47/53	New York Sirloin	14/18/36oz	45/55/110
Bone-In Strip	24oz	55	Tomahawk Ribeye	24/48oz	55/110
Porterhouse	24/48oz	55/110	Roasted Veal Chop	16oz	48
Double Cut Lamb Chops		49	Herb Roasted Chicken		23

## ADDITIONS

Oscar	9	Roquefort	6
Foie Gras	12	Bone Marrow Butter	9
Au Poivre	4	Bernaise	5
Mushrooms & Onions	7		

## SIDES

Grilled Asparagus	11	Creamed Spinach	12
Roasted Mushrooms	12	Truffle Fries & Rosemary	11
Cottage Fries	11	Hashed Browns	11
Baked Potato	8	Sauted Spinach	10

Executive Chef - Victor H. Chavez

Chef de Cuisine - Merlin Tlapa



# DRINKS MENU

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\$15

## BOTTLED & BAGGED

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- Shiny New Maid | vodka, mint, lime, cucumber, sugar, soda, bag  
Rock Melon Rickey | gin, aperol, cantalope, lime, soda, bottle  
Felt That | tequila, jalapeno, pear, lime, salt water, bottle

## NON ALCOHOLIC

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- Ginger Maple Buck | ginger, lime, maple, sparkling water, tall  
Likes to Bite | pineapple, mint, lemon, sugar, cayenne, up  
Agua Fresca | cucumber water, agave, lime, salt, rock

## APERITIFS

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- Dry Dock | fino sherry, green apple, burnt sugar, up  
Cherry Lane | oloroso sherry, lemon, crème de griotte,  
orange & peach bitters, sparkling rose, cherries, up  
Skinner Rd. | tawny port, cassis, americano, grapefruit, tonic, tall

## LIGHTER

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- Honeyed Buck | vodka, ginger, lime, honey, sparkling water, tall  
Loaded Dice | mezcal, tequila, rhubarb, roasted black pepper,  
turbinado sugar, lemon, pebble ice  
Whoa Nelly | white rum, pistachio orgeat, lime, salt, nutmeg, rock

## DARKER

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- Hammersley | dark rum, campari, pineapple, lemon, honey, rock  
Great Kills | bourbon, cacao, crème de mure, mole bitters, rock  
Arden St. | rye, palo cortado sherry, amaro ciociaro, up

## CLASSIC

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- Bramble | gin, lemon, sugar, black berries, pebble ice  
Vieux Carre | rye, cognac, sweet vermouth, benedictine,  
angostura bitters, peychaud's bitters, rock  
Martinez | old tom gin, maraschino, vermouth, orange bitters, up  
Artist's Special | bourbon, palo cortado sherry, grenadine, lemon, up

## BARTENDER'S SUGGESTION

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If you don't see a drink on this list that tickles your fancy, feel free to ask our bar team for a suggestion. They really know their stuff.

# WINE: BY THE GLASS

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## SPARKLING

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Vilarnau NV Brut cava, spain	\$12
Henriot NV brut champagne, france	\$22

## ROSÉ

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Chateau Campuget "Tradition" 2016 rosé costières de nimes, france	\$11
Miraval 2015 rosé côtes de provence, france	\$17

## WHITE

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Thomas Schmitt 2015 riesling mosel, germany	\$13
Domaine Wachau 2015 federspiel grüner veltliner wachau, austria	\$14
Domaine Delaporte 2015 saucerre, france	\$16
Emmolo 2015 sauvignon blanc napa valley, california	\$15
Saget La Petite Perrière "Marie de Beauregard" 2014 vovray, france	\$13
Gradis Ciutta 2015 pinot grigio collio, italy	\$14
Joseph Drouhin 2015 st-véran burgundy, france	\$17
Qupé "Y Block" 2014 chardonnay santa barbara, california	\$14

## RED

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Bouchard Père & Fils "Beaune du Chateau" 2011 burgundy, france	\$23
Elovan 2015 pinot noir oregon	\$15
Les Cassagnes de La Nerthe 2013 côtes-du-rhone, france	\$14
Tintonegro "Uco Valley" 2014 malbec mendoza, argentina	\$12
Beronia 2011 rioja reserva, spain	\$14
Decoy by Duckhorn 2014 merlot napa valley, california	\$17
Los Vascos "Grand Reserve" 2013 cabernet sauvignon chile	\$13
Faust by Quintessa 2013 cabernet sauvignon napa valley, california	\$28
Coravin Selection: please refer to daily features	MP

# BEER: BOTTLE & CAN

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Amstel Light   pale lager, amsterdam, netherlands	\$7
Coors Light   pale lager, golden, colorado & milwaukee, wisconsin	\$7
Heineken   pale lager, zoeterwoude, netherlands	\$7
Peroni   pale lager, rome italy	\$7
Brooklyn Lager   lager, brooklyn, new york	\$7
Ballast Point "Sculpin"   india pale ale, san diego, california	\$7
Guinness   dry stout, dublin, ireland	\$7
Buckler   non alcoholic pale lager, zoeterwoude, netherlands	\$7