

# STRIP

BY STREGA

## RAW BAR

\*West Coast Oysters 4 for 18  
Shrimp Cocktail 24

\*East Coast Oysters 4 for 14  
Maine Lobster Tail 19

## FIRST COURSE

\*Hearts of Romaine 7  
*Classic Caesar Dressing. White Anchovies.  
Parmesan Crouton*  
The Greek 19  
*Grilled Shrimp. Vermont Feta. Kalamata  
Olives. Red Onion. Tomato*  
Chopped Salad 16  
*Chicken. Egg. Pancetta. Tomato. Ranch  
Dressing*  
Lobster Bisque 6  
*Maine Lobster. Sherry. Cognac*

Mixed Greens 7  
*Tomato. Pecorino. Balsamic Two Ways*  
STRIP "Wedge" 8  
*Warm Apple Bacon. Gorgonzola Dressing*  
Beet Salad 12  
*Goat Cheese. Toasted Pistachio. Mache.  
Aged Balsamic*  
Tenderloin Salad 19  
*Baby Iceberg Gorgonzola. Red Onion.  
Tomatoes*

Calamari 16  
*Shishito Peppers. Heart of Palm. Truffled  
& Spicy Aioli*  
\*Buratta & Prosciutto 16  
*Romesco. Fig Vin Cotto. Herb Grissini*  
\*Steak Tartare 9  
*Truffle Emulsion. Quail Egg. Grilled  
Pugliese*  
\*Tuna Tartare 14  
*Avocado. Gomadare. Soy Sesame Aioli.  
Lotus Chips*

## SANDWICHES

\*Strega Burger  
*Fontina Cheese. Sautéed Onions. Parmesan Frites 14*  
Chicken Sandwich  
*Mozzarella. Spicy Aioli. Rosemary. Balsamic. Frites 14*  
\*Tuna Burger  
*Spicy Tzatziki. Lemone Caper Aioli. Frites 19*

\*Beef Tenderloin  
*Blue Cheese. Carmelized Onions. Pancetta. Frites 16*  
Maine Lobster Roll  
*Toasted Butter Roll. Lemon Aioli. Frites 21*

## MAIN COURSE

\*Faroe Island Salmon  
*Fingerlings. Fava Beans. Farrotto. Artichokes 28*  
\*Steak Frites  
*Prime Sirloin. Foie Gras Butter. Carmelized Onions. Truffle Frites  
29*

Pork Chop Milanese  
*Tomato. Truffle Pecorino. Capers. Lemon 29*  
Pan Seared Cod  
*Potato Dumplings. Leeks. English Peas. Green Garlic 24*

Bolognese  
*Wagyu. Veal. Pancetta. Creamy Tomato 14*

## PRIME BEEF

~ "K.C." Prime Dry Aged Sirloin 16oz 58  
~ Petite Filet 8oz 38  
~ Prime Porterhouse 24oz 59  
~ Bone In Filet 14oz 49  
~ Prime Dry Aged Ribeye 16oz 57

## SIDES

Jumbo Steamed Asparagus 8  
Yukon Whipped Potatoes 9

Truffle Frites 9  
Sautéed Spinach 8

Sauces: Marsala. BBQ



To plan your next private event at STRIP by Strega, please contact our Director of Sales Terrilynn at 781-933-6688.

\*Consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness. Please let your server know of any and all allergies.

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## RAW BAR

\*West Coast Oysters 6 for 24

\*East Coast Oysters 6 for 19

\*Littleneck Clams 6 for 15

\*STRIP Seafood Tower 55/110

\*Golden Imperial Caviar MKT

\*Royale Osetra Caviar MKT

King Crab Legs 32

Maine Lobster Tail 19

Shrimp Cocktail 24

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## FIRST COURSE

Porchetta 16

House BBQ. Stilton. Mustard. Shallot Jam

\*Buratta & Prosciutto 16

Romesco. Fig Vin Cotto. Herb Grissini

Crabcake 21

Jumbo Lump. Fennel Slaw. Tartar Sauce.

Rosemary Dust

\*Steak Tartare 18

Truffle Emulsion. Quail Egg. Grilled Pugliese

\*Yellowfin Tuna Sashimi 19

Miso Sesame Aioli. Jalapenos. Orange.  
Radish

Gnocchi 18

Maine Lobster. Maldon Sea Salt

\*Tuna Tartare 19

Avocado. Gomadare. Soy Sesame Aioli. Lotus  
Chips

Short Rib 19

Soy Glaze. Kohlrabi Puree. Cilantro.  
Fennel Pollen

Calamari 16

Shishito Peppers. Heart of Palm. Truffled &  
Spicy Aioli

\*Wagyu Carpaccio 21

Pickled Mushrooms. Pecorino. Mustard.  
Crispy Capers

\*Roasted Bone Marrow 17

Tomato Marmalatta. Dolce Gorgonzola.  
Port Wine Sauce

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## SOUPS & SALADS

Lobster Bisque 11

Maine Lobster. Sherry. Cognac

Mixed Greens 12

Potato Basket. Tomato. Pecorino. Balsamic Two Ways

STRIP "Wedge" 14

Warm Apple Bacon. Gorgonzola Dressing

\*Hearts of Romaine 12

Classic Caesar Dressing. White Anchovies. Parmesan Crouton

Beet Salad 16

Goat Cheese. Toasted Pistachio. Mache. Aged Balsamic

The Greek 14

Vermont Feta. Kalamata Olives. Red Onion. Tomato

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## PRIME BEEF

All Steaks Served with House Truffle Butter

Prime Sirloin 8oz 29

Petite Filet 8oz 38

"Niman Ranch" Prime Sirloin 14oz 46

"K.C." Prime Dry Aged Sirloin 16oz 58

Filet Mignon 12oz 49

Prime Porterhouse 24oz 59

Long Bone-In Prime Delmonico 28oz 58

Prime Dry Aged Ribeye 16oz 57

Bone In Filet 14oz 49

A5 Japanese Wagyu 6oz MKT

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## MAIN COURSE

Chilean Sea Bass

Potato Dumplings. Morels. English Peas. Green Garlic 43

\*Veal Tenderloin

Prosciutto. Fontina Fonduta. Maitake. Asparagus 46

\*Rack Of Lamb

Baby Carrots. Marble Potatoes. Raita Sauce 57

Bolognese

Wagyu. Veal. Pancetta. Creamy Tomato 29

Faroe Island Salmon

Fingerlings. Fava Beans. Farrotto. Artichokes 34

Pork Chop Milanese

Tomato. Truffle Pecorino. Capers. Lemon 29

Linguine & Clams

Littleneck Clams. Orivieto. Parsley 24

Cornish Game Hen

Lemon Risotto. Rosemary 26

3LB Lobster

Butter Poached. Truffle Cauliflower Puree. Lobster Reduction 75

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## SIDES

Sautéed Spinach 8

Brussel Sprouts 9

Wild Mushrooms 16

Seasonal Risotto 12

Grilled or Steamed Jumbo Asparagus 11

Baby Carrots 11

Gnocchi & Cheese 12

Add Lobster 18

Yukon Whipped Potatoes 9

Truffle Frites 9

Duck Fat Marble Potatoes 11

Twice Baked Potato "Loaded" 11

Cauliflower Au-Gratin 12

Flight Of Sauces 3 for 5

Sauces: Barolo. Marsala. Green Peppercorn. STRIP Steak Sauce. House BBQ. Bearnaise. Hollandaise



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