

## TO SHARE

- Short Rib & Pickled Jalapeno Bao Bun** 168  
chimichurri & watercress
- Crispy Calamari & Zucchini** 178  
jalapeno remoulade
- Wagyu Beef Tartare with Truffle** 248  
crispy rice, soy, grated daikon,  
truffle aioli

## RAW

- Oysters** 218  
kumamoto or fine de claire 1/2 doz
- Tiger Shrimp Cocktail** 228  
gin cocktail sauce, lemon
- Seafood Ceviche "Leche De Tigre"** 248  
octopus, snapper, shrimp, scallops,  
coconut milk citrus, cilantro, onion,  
chili oil
- Yellowfin Toro** 258  
yuzu-dashi, nori salt, avocado, shiso
- Hamachi Yuzu Kosho** 238  
thai chili, lime zest

## STARTERS

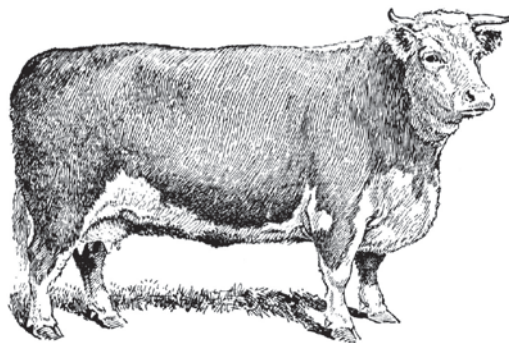
- Soy-Wasabi Ahi Tuna Tartare** 228  
smashed sweet peas, avocado,  
crispy shallots
- Charred Portuguese Octopus** 158  
cumin, cannellini bean salad, jicama,  
chipotle aioli
- Grilled Alaskan King Crab** 258  
poached in yuzu butter
- Crabcake** 172  
smoked piquillo-paprika aioli,  
market greens

## ENTRÉES

- Black Garlic Charred Short Ribs** 298  
jalapeño chimichurri,  
grated horseradish
- Grilled Red Snapper** 238  
smashed fresh peas, lime-shiitake  
ginger vinaigrette
- Norwegian Salmon** 228  
shelling bean, fregola, cerignola olive,  
confit lemon aioli
- Roasted Free Range Chicken** 188  
preserved lemon-rosemary stuffing
- Sauteed Dover Sole** 268  
meyer lemon butter broth

## STEAKS FROM THE GRILL

**A few words about our steaks...**  
All of our beef is USDA, Certified Black Angus,  
or Australian 90-day grain fed,  
the finest available. We naturally age  
our beef for maximum tenderness  
and flavor before broiling at 1700 degrees  
with herb butter.



## AMERICAN BEEF

- Wagyu Flat Iron Steak** 10oz 370
- American USDA Filet** 8oz 338
- American USDA Filet** 12oz 478
- American USDA New York Strip** 16oz 398
- American USDA Rib Eye** 14oz 398
- American USDA Rib Eye bone in** 22oz 598
- American USDA Porterhouse (for two)** 38oz 1100

## AUSTRALIAN BEEF

- Australian Filet** 10oz 278
- Australian Sirloin** 11oz 298
- Australian Rib Eye** 12oz 358

## SAUCES

Steak Sauce, Green Onion-Ranch, Shallot-Red Wine  
St. Pete's Blue, Café De Paris Bearnaise  
Jalapeño Chimichurri, 7 Peppercorn-Armagnac

## STEAK TEMPS

<b>Blue</b> very red, cold center	<b>Rare</b> red, cool center	<b>Medium Rare</b> red, warm center
<b>Medium</b> pink, hot center	<b>Medium Well</b> dull pink center	<b>Well Done</b> dull gray



BISTRO LAURENT TOURONDEL

## SALADS

- Kale Caesar** 138  
radicchio, fennel, anchovy-lemon dressing,  
pine nuts, garlic crouton
- Heirloom Tomato & Watermelon** 138  
feta, mint, green chilis,  
pomegranate vinaigrette
- Lemon Poached Lobster Salad** 248  
crispy kale, mache, asparagus,  
grapefruit oil
- Burrata Cheese** 138  
spicy arugula, romesco, grilled bread

- Farmer's Salad** 138  
avocado, cucumber, tomato, corn,  
feta, radishes

## MARKET SIDES

- Grilled Asparagus, Lemon Oil 98
- Onion Rings 78
- Potato Gratin "Soubise" 78
- Baked Potato, Fontina, Bacon,  
Truffle Oil 78
- Parmesan Fries, Truffle Aioli 98
- Green Wilted Spinach 68
- Hen of The Woods Mushrooms 98
- Garlic Eggplant 68
- Brussels Sprouts, Pearl Onions,  
Guanciale 78
- Fontina Mac & Cheese 78