

## appetizers

**B+B Blue Cheese Bread....3**  
chive oil, roquefort butter

**Steak House Nachos....14**  
house spiced potato chips, bacon  
cheddar cheese, b+b steak chili

**Crispy Calamari....13**  
chili, cilantro, lemon tartar sauce

**Shrimp Cocktail....16**  
cocktail sauce, horseradish vodka  
spiced rim

**Tuna Screamer....15**  
ahi tuna, serrano chili, daikon  
tobiko, ponzu

**Beef Carpaccio....16**  
parmigiano reggiano, garlic herb bread  
arugula, grilled lemon, extra virgin olive oil

## seafood

**Salmon....19**  
corn, pearl onions  
double smoked bacon

**Tuna....21**  
ahi tuna, arugula, red wine jus

**Sablefish....21**  
fingerling potatoes, gem tomatoes  
peas, lemon herb beurre blanc

## soups & salads

**French Onion....8**  
gruyère crouton

**Lobster Bisque....9**  
atlantic lobster, st-rémy cognac  
crème fraîche

**Cheese Steak Salad....18**  
sliced striploin, burrata cheese  
caramelized onions, green bean salad

**Tomato Salad....12**  
heirloom tomatoes, roquefort  
herb oil, balsamic reduction

**Chef's Salad....17**  
mixed greens, aged cheddar, smoked  
meat, grilled chicken, cucumber  
cherry tomatoes, roquefort dressing

**Organic Greens....10**  
cucumber, cherry tomatoes  
herb sherry vinaigrette

**Chop....13**  
iceberg, bacon, avocado, tomatoes  
egg, parmesan, creamy chive dressing

**Caesar....8**  
crisp romaine, parmesan, signature dressing

**Louie - with lobster or dungeness crab....16**  
romaine, cucumber, cherry tomatoes  
eggs, avocado, chives, louie dressing

## signature

**Beef Wellington....24**  
puff pastry, mushrooms  
foie gras mousse, red wine jus

**Chicken Fettuccine....16**  
grilled chicken, peas, parmesan cream

**Black + Blue Cottage Pie....18**  
ground meat, corn, peas  
whipped potatoes

**Grilled Cornish Hen....18**  
salad of roasted red peppers, eggplant  
scallion, cherry tomatoes & herb vinaigrette

**Steak Diane....22**  
thinly pounded tenderloin, asparagus  
whipped potatoes, brandied mushroom  
cream

## sandwiches

served with cup of soup, and fries or side salad

**Beef Dip....13**  
shaved prime rib, toasted french  
bread, au jus

**Crispy Chicken....13**  
iceberg lettuce, vine ripened tomato  
louie dressing, brioche bun

**Steak Sandwich....16**  
new york strip, mushrooms  
caramelized onions, toasted baguette

**Mini Yorkshire Puddings....15**  
shaved beef, chives, au jus  
horseradish cream

**B+B Burger....14**  
aged cheddar, onion rings  
B+B steak sauce, brioche bun

**Ruben ....15**  
smoked meat, 1000 island dressing  
gruyère, marble rye bread

**Tuna Melt....15**  
tuna salad, cheddar cheese  
demi baguette

**Meatball Sub....15**  
marinara sauce, parmesan, basil  
demi baguette

## LUNCH

## steak

### p.e.i. BLUE RIBBON

The cattle are raised in lush seaside fields of Prince Edward Island. Superior marbling is the result of longer grass feed times and natural aging. The Blue Dot program selects the top percentile of Canada's highest grade, Canadian Prime.

**Beef Tenderloin....24(6oz)**

**New York Strip....29(12oz)**

### RESERVE ANGUS

The World renowned Reserve Angus Beef deserves its reputation as a Canadian super-premium quality. Using a small and controlled stock of Black Angus cattle, the size and diet are closely watched to ensure reliable results.

The marbling is rich and consistent producing top quality cuts of striploin, ribeye and tenderloin.

**Beef Tenderloin....21(6oz)**

**New York Strip....25(12oz)**

**Rib Eye Bone In....34(16oz)**

### oakleigh RANCH wagyu

Wagyu is a breed of cattle that has its origins in Japan famous for its high marbling, tender, rich taste; a type of beef made famous by regions such as Kobe in Japan. In Australia, Wagyu beef is sourced from a variety of premium suppliers, raised in magnificent, rich, clean county in the heart of Australia's grazing lands.

**New York Strip....13 per oz (minimum 6oz)**

**Rib Eye....12 per oz (minimum 6oz)**

all steaks come with mashed potatoes, seasonal vegetables

## saucés

Chimichurri | Peppercorn | Steak Sauce

**Blue Rare**  
seared outside, completely red throughout

**Rare**  
seared outside and red 75% through the center

**Medium Rare**  
seared outside with 50% red center

**Medium**  
seared outside, 25% pink showing inside

**Medium Well**  
A slight hint of pink

**Well Done**  
broiled until 100% brown

**Black+Blue**  
charred on the outside, rare/raw on the inside

parties of 8 or more subject to 18% gratuity

April 22/12