

212

S T E A K H O U S E

P R I X F I X E M E N U

P A C K A G E S

212 858 0646

P H O N E

212STEAKHOUSE.COM

W E B

316 EAST 53RD STREET
NEW YORK, NY
10022

212

S T E A K H O U S E

PRIX FIXE MENU

Choice of One For Each Course \$90

APPETIZER

BURRATA

Imported Italian Burrata, Tomatoes,
Pink Truffle Salt, Basil

GRILLED OCTOPUS

Sweet Peppers, Red Onion, Capers, Red Wine Vinegar

THE CAESAR

Parmesan Crisps, Housemade Dressing

TUNA TARTARE

Chili Oil, Smoked Shoyu, Avocado Pureé

MAIN COURSE

USDA PRIME FILET MIGNON 8 OZ

WILD BLACK SEABASS

Pan Seared, Sautéed Spinach, Potato Croquettes, Romesco

SKIRT STEAK 10 OZ

PAN ROASTED CHICKEN

Free Range-Chicken, Garlic, Rosemary, Olive Oil,
Oyster Mushroom, Broccoli Rabe

BLACK TRUFFLE & WILD MUSHROOM RISOTTO (VEGETARIAN OPTION)

Aged Parmesan, Parsley

SIDES

TRUFFLED MASH

SAUTEÉD MIXED MUSHROOMS

DESSERT

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU

212

S T E A K H O U S E

PRIX FIXE MENU

Choice of One For Each Course \$120

APPETIZER

OYSTERS ROCKFELLER

Spinach, Parmesan, Pernod

GRILLED OCTOPUS

Sweet Peppers, Red Onion, Capers, Red Wine Vinegar

THE CAESAR

Parmesan Crisps, Housemade Dressing

TUNA TARTARE

Chili Oil, Smoked Shoyu, Avocado Pureé

MAIN COURSE

212 SELECTION

Kobe Beef 2 oz, Filet Mignon 6 oz,
Australian Wagyu, Skirt Steak 10 oz

AUSTRALIAN WAGYU DRY-AGED T-BONE 20 oz

PAN ROASTED CHICKEN

Free Range-Chicken, Garlic, Rosemary, Olive Oil,
Oyster Mushroom, Broccoli Rabe

BLACK TRUFFLE & WILD MUSHROOM RISOTTO
(VEGETARIAN OPTION)

Aged Parmesan, Parsley

LOBSTER LINGUINI

Fresh Tomato Sauce, Lobster Tail

SIDES

TRUFFLED MASH
MAC&CHEESE
BROCCOLI RABE

DESSERT

CRÈME BRÛLÉE
CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU

212

STEAKHOUSE

PRIX FIXE MENU

Choice of One For Each Course \$150

APPETIZER

MEDITERRANEAN

Heirloom Tomatoes, Cucumbers, Roasted Sweet Peppers,
Kalamata Olives, Bulgarian Feta Cheese

OYSTERS ROCKFELLER

Spinach, Parmesan, Pernod

GRILLED OCTOPUS

Sweet Peppers, Red Onion, Capers, Red Wine Vinegar

THE CAESAR

Parmesan Crisps, Housemade Dressing

TUNA TARTARE

Chili Oil, Smoked Shoyu, Avocado Pureé

MAIN COURSE

AUSTRALIAN WAGYU DRY-AGED SKIRT STEAK 12oz

AUSTRALIAN WAGYU DRY-AGED T-BONE 20oz

PAN ROASTED CHICKEN

Free Range-Chicken, Garlic, Rosemary, Olive Oil,
Oyster Mushroom, Broccoli Rabe

BLACK TRUFFLE & WILD MUSHROOM RISOTTO
(VEGETARIAN OPTION)

Aged Parmesan, Parsley

LOBSTER LINGUINI

Fresh Tomato Sauce, Lobster Tail

SIDES

TRUFFLED MASH
MAC&CHEESE
BROCCOLI RABE

DESSERT

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU