



**B.O.S.**

STEAK HOUSE

son of a butcher

# GET THE PARTY STARTED

## CRUDO\*

Hamachi + Serrano Chili + Lime + Yuzu + Soy Sauce 22

## MILLION \$ DEVEILED EGGS

Sweet & Spicy Bacon + Pickle + Gold Leaf (GF) 15

## CAVIAR

Toasted Crostini + Blini + Egg + Chive + Crème Fraiche + Belvedere Vodka  
Premium Sturgeon 85  
Royal Oscietra 185

## DIVER SCALLOPS

Sweet Corn Crème Brûlée + Chimichurri + Cilantro Oil + Marcona Almonds (GF) 25

## JAPANESE CRAB CAKES

Lump Crab + Sticky Rice + Soy + Sriracha + Ginger + Garlic + Cilantro + Scallions 24

## POKE AHI TUNA\*

Ahi Tuna + Wonton Cups + Avocado Mousse + Citrus Pico + Wasabi Cream + Hoisin Glaze 19

## RACLETTE

Melty Skillet Cheese + Whole Roasted Garlic Head + Toasted Crostini + Fruit Chutney (V) 16

## PORK BELLY

Espresso + Cayenne + Aged Gouda Polenta + Cocoa Syrup 16

## CHILLED SHRIMP COCKTAIL

Grilled + Mary Rose Remoulade 20

## CRISPY SHRIMP TEMPURA

Spicy Mayo + Masago 18

## TANGY TOMATO BISQUE

Grilled Raclette Cheese (V) 11

## HECK YES, I WANT BREAD

Sourdough Bread + Garlic Butter Candle 10

## HOUSE FOCACCIA

Fresh Herbs + Sun Dried Tomatoes + Parmesan Cheese + Roasted Garlic Oil + Balsamic Reduction 10

## SEA MOMMY

HOT

Mini Japanese Crab Cakes + Butter Poached Lobster + Oysters Rockefeller + Snow Crab Cluster + Tempura Shrimp 160

## SEA DADDY

CHILLED

Crudo\* + Shrimp Cocktail + Oysters\* on the Half Shell + Crab Cocktail + Poke Ahi Tuna\* + Lobster Cocktail 160

## SALAD

### BABY WEDGE

Point Reyes Blue Cheese + Iceberg + Sweet & Spicy Bacon + Croutons + House Blue Cheese Dressing + Herbed Cherry Tomatoes 15

### CHOPPED

Butter Bibb + Iceberg + Roasted Tomatoes + Garlic Confit + Marinated Olives + Lemon Shallot Vinaigrette + Goat Cheese + Croutons 15

### BUTTER BIBB

Fine Herb Vinaigrette + Roasted Macadamia Nuts + Aged Manchego 14

### CAESAR

Romaine + Anchovy Dressing + Cheese Crisp + Brioche Croutons 15  
\*Anchovies available upon request

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## STEAKHOUSE

### MEAT & CHEESE

Accompanied by Toasted Crostini + House Fruit Coulis + Honeycomb + Boursin Peppadews

### CHEESE BOARD

Chef's Selection for 2 22  
Chef's Selection for 4 43

### MEAT BOARD

Chef's Selection for 2 22  
Chef's Selection for 4 43

## ENTRÉES

### UMAMI RED SNAPPER

Baby Bok Choy + Asian Herb Salad + Yuzu Soy Broth + Warm Sesame Oil 47

### NEW ZEALAND BIG GLORY BAY KING SALMON

Warm Artichoke Hearts + Red Pepper Puree + Pomegranate Arils + Asparagus (GF) 49

### SHORT RIB STROGANOFF

Mushroom Demi + Caramelized Cipollini Onion + Chive Crema + Pappardelle 39

## COMPOSED FILET

### SURF & TURF

6oz Prime Filet + Whipped Potatoes + Butter-Poached Lobster Tail + Asparagus + Béarnaise (H) 90

### FILET SOB

6oz Prime Filet + Sweet Corn Crème Brûlée + Garlic Brown Butter + Baby Carrots (H) 70

### FILET AU POIVRE

6oz Prime Filet + Whipped Potatoes + Cognac Black Peppercorn Au Poivre + Asparagus (H) 65

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## STEAKHOUSE

### BUTTER BOARDS

#### BEEF & BUTTER BOARD

Chimichurri + Butter + Roasted Tomatoes + Prime Filet Tips + Focaccia 25

#### GARLIC HERB BUTTER BOARD

Garlic + Parsley + Crushed Chilies + Garlic + Shallots + Crispy Carrots + Focaccia 15

additional Focaccia + \$5 per order

### GNOCCHI ALLA VODKA

Roasted Tomatoes + Sweet Corn Crème Brûlée + Calabrian Chili Oil (V) 22

### SOB WAGYU BURGER\*

Wagyu Beef Patty + Port Salut Cheese + Butter Bibb + Roasted Tomato + Brioche Bun + House Pickle + Parmesan & Herb Waffle Fries 25

### SOB PRIME RIB SAMMY\*

Prime Rib + Gruyère + Horseradish Sauce + Caramelized Onions + Focaccia + Au Jus + Parmesan & Herb Waffle Fries 25

### HOUSE CHICKEN LINGUINI

Spicy Roasted Chili Cream + White Cheddar + Shaved Herbed Chicken + Pecorino 26

### SONOMA FRIED CHICKEN

Crispy Chicken + Burnt Honey-Lemon-Rosemary Glaze + Whipped Potatoes + Salt & Pepper Haricot Verts (H) 35

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# STEAKHOUSE

## PRIME STEAKS

### RIBEYE

- 18oz 75
- 22oz | Bone-In Cowboy (H) 99
- 32oz | Bone-In Tomahawk (H) 159

### GOLD PLATED TOMAHAWK RIBEYE

- 32oz | Gold Plated Bone-In (H) 375

### NY STRIP

- 14oz (H) 69

### PORTERHOUSE

- 28oz 99

### FILET MIGNON

- 8oz (H) 60
- 12oz (H) 89

## JAPANESE A-5 WAGYU

### FILET MIGNON

- 6oz 180

### NY STRIP

- 6oz 180

## DOMESTIC WAGYU

### FILET MIGNON

- 10oz 80

### NY STRIP

- 16oz 90

## AUSTRALIAN WAGYU

### COULOTTE

- 16oz 79

### NY STRIP

- 14oz 90

## SPECIALTY

### PRIME RIB

- 16oz 47
- Slow Roasted In-House

### HANGER

- 14oz 49

(H) = HALAL CERTIFIED

## STEAK CROWN IT

### COGNAC BLACK PEPPERCORN AU POIVRE 5

### TRUFFLE BUTTER 6

### GARLIC BROWN BUTTER 4

### BÉARNAISE 5

### SAUTÉED MUSHROOMS 5

### BLUE CHEESE CRUST 6

### BLACK PEPPERCORN CRUST 5

### GRILLED SHRIMP (3) 15

### JAPANESE CRAB CAKE 13 (ea.)

### JUMBO LUMP CRAB OSCAR 20

### SEARED SCALLOP 11 (ea.)

### SHAVED TRUFFLE 18

### GOLD LEAF 7.5 (ea.)

### ALASKAN KING CRAB 99

### BUTTER-POACHED LOBSTER TAIL 28

### SNOW CRAB CLUSTER 23

## SIDES

### BACON MAC & CHEESE 15

shaved truffle + 10  
lobster + 23

### SWEET CORN CRÈME BRÛLÉE 14

### MAC N CHEESE PANCAKE 14

### AU GRATIN POTATOES 15

### A&R FAMOUS BRUSSELS SPROUTS 15

with sliced almonds

### SAUTÉED GARLIC SPINACH 13

### AGED GOUDA POLENTA 12

### PARMESAN HERBED WAFFLE FRIES 10

### GRILLED ASPARAGUS 14

### WHIPPED POTATOES 11

shaved truffle + 10 lobster + 23  
loaded + 4

### GLAZED BABY CARROTS 14

### SEASONAL MUSHROOMS 14

### SALT & PEPPER HARICOT VERTS 12

### HOUSE GNOCCHI 16

with brown butter

GF | V | H  
Gluten Free | Vegetarian | Halal

20% gratuity will be added to parties of 8 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SOB STEAKHOUSE

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