



OLDESTSTONE®

steakhouse

APPETIZERS

TOWN BRANCH CRISPY CALAMARI | \$18

banana peppers and marinara

PAN-SEARED SEA SCALLOPS | \$MP

baby spinach, balsamic glaze

SHISHITO PEPPERS | \$12

lemon and sea salt dressing

THICK-CUT BACON | \$16

brown sugar glaze

SPICY GRILLED OCTOPUS | \$18

fennel, red onion, capers, spicy chorizo, and sambuca

SESAME SEARED TUNA | \$26

pickled ginger wasabi and seaweed salad

CHARCUTERIE | \$26

*chef's selection of artisan meats and gourmet cheeses,
paired with seasonal dried fruits and nuts*

JUMBO LUMP CRAB CAKES | \$36

baby cucumber salad and remoulade

LOLLIPOP LAMB CHOPS | \$MP

tomato-baby cucumber salad, and mint yogurt

SOUPS

FRENCH ONION SOUP | \$10

TRADITIONAL LOBSTER BISQUE | \$12

RAW BAR

OYSTERS *on a* HALF SHELL | \$MP

EAST COAST LITTLE NECK CLAMS

on a HALF SHELL | \$MP

COLOSSAL SHRIMP COCKTAIL | \$4/*per* | \$18/*5*

JUMBO LUMP CRAB COCKTAIL 4oz | \$MP

SOUTH PACIFIC TIGER PRAWNS | \$8/*per* | \$26/*4*

OLDESTONE GRANDE PLATEAU *for* TWO | \$110

for FOUR | \$220

Raw bar items subject to availability

SALADS

OLDESTONE HOUSE SALAD | \$10

mixed greens, cucumber, tomato, carrots, champagne vinaigrette

STEAKHOUSE CAESAR | \$12

baby gem lettuce, shaved parmesan, and croutons

TRUFFLED BURRATA | \$16

*mixed greens, heirloom tomatoes, champagne vinaigrette,
and aged balsamic*

CHOPPED SALAD | \$14

*romaine, asparagus, eggs, bacon bits, red onions, palm hearts,
bleu cheese crumbles, and ranch dressing*

ICEBERG WEDGE | \$16

*crumbled bleu cheese, tomatoes, pickled onions,
bacon lardons, and bleu cheese dressing*

STEAKS & CHOPS

Serving only USDA prime

PETITE FILET | \$46
8 ounces

FILET MIGNON | \$54
10 ounces

PRIME NEW YORK STRIP | \$58
14 ounces

PRIME RIBEYE | \$62
16 ounces

PRIME COWBOY RIBEYE | \$78
20 ounces

PRIME TOMAHAWK *for* TWO | \$140
38 ounces

PRIME PORTERHOUSE *for* TWO | \$160
42 ounces

BUTCHER'S PREMIUM SELECTION | \$MP

PREMIUM-RESERVE PORK CHOP | \$34
12 ounces

ORGANIC FRENCHED CHICKEN BREAST | \$28

TWO ROASTED CAULIFLOWER STEAKS | \$22

ENHANCEMENTS

*Béarnaise, Brandied Peppercorn Sauce, Chimichurri,
Horseradish Cream, Rosemary Port Au Jus,
Truffle Mushroom Demi-glace*

Each sauce | \$3

Bleu Cheese Crust | \$6

Grilled Jumbo Shrimp | \$12

Oscar Style | \$22
jumbo lump crab meat, asparagus, hollandaise

Pan-seared Scallops | \$MP

South African Lobster Tail | \$MP

FISH

Accompanied by our chef's selection of seasonal garnishes

FAROE ISLANDS SALMON | \$28

ALASKAN HALIBUT | \$32

PAN-SEARED SEA SCALLOPS | \$MP

DAY BOAT FISH / CHEF'S SELECTION | \$MP

TWIN SOUTH AFRICAN LOBSTER TAILS | \$MP

Add jumbo lump crab meat stuffing | \$20

SIDES

HAND-CUT FRIES | \$8

PARMESAN TRUFFLE FRIES | \$12

ONE-POUND BAKED POTATO | \$8

ONE-POUND LOADED BAKED POTATO | \$10

BUTTERY MASHED POTATOES | \$10

LOADED MASHED POTATOES | \$12

BLENDED THREE-CHEESE MAC | \$10

ONION RING TOWER | \$10

JUMBO ASPARAGUS | \$10

FARM-SOURCED CREAMED SPINACH | \$12

CRISPY HONEY-GLAZED BRUSSELS & BACON | \$12

SAUTÉED GARLIC SPINACH | \$8

STEAMED BROCCOLI | \$8

TRUFFLED MUSHROOM MEDLEY | \$12