

# The Vanderbilt Mansion

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## APPETIZERS & SOUPS

### Soup of the Day

### French Onion Soup

### Octopus

black rice, chorizo iberico  
cilantro aioli

### Broken Burrata

heirloom tomatoes, aged balsamic,  
tomato water gelée, ciabatta toast

### Jumbo Lump Crab Cakes

mustard sauce

### Kampachi

sweet potato-aji amarillo purée  
citrus juice

### Prime Steak Tartare

toast points

### Shrimp Cocktail

cocktail sauce

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## SALADS

### Caesar Wedge\*

white anchovies, garlic croutons,  
quail egg

### Asian Chicken Salad

toasted almonds, wonton chips,  
sweet chili sauce

### Iceberg Salad

baby iceberg, roasted tomatoes,  
pear, bacon, maytag crumble,  
crispy shallots, blue cheese dressing

## LIGHT FARE

### Crudité

chef's selection of fresh  
vegetables, ranch dressing

### Half Dozen Oysters\*

chef's selection of east & west coast oysters,  
mignonette, horseradish

### Beluga Lentil Bowl

marinated feta, avocado, baby tomatoes,  
red cabbage, sherry-mustard vinaigrette

### Kale & Arugula Salad

organic blueberries, baby heirloom tomatoes,  
toasted almonds, goat cheese snow,  
blueberry balsamic vinaigrette

### Ahi Tuna Burger

crushed avocado, daikon sprouts,  
pickled ginger, wasabi aioli,  
asian slaw

### Vanderbilt Chicken Club

chicken breast, bacon,  
lettuce, tomato, avocado,  
truffle mayonnaise

### Grilled Salmon Fillet

charred broccolini

### 5 oz. Filet Mignon

green beans almandine

## BURGER BAR

*All grass-fed beef patties*

*Choice of: truffle steak fries, sweet potato wafer, french fries*

### Classic Burger

bibb lettuce, onion, tomato,  
brioche bun

### Rossini Burger

seared foie grass, truffle demi,  
black truffles

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A compulsory 18% service charge and 9% tax will be added to all checks. Prices do not reflect Member discount. \*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk for serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, please consult a physician.

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## PRIME STEAKS & CHOPS

*Choice of sauce: maître d'hôtel butter, peppercorn, lamb jus, bordelaise, béarnaise*

**20 oz. Bone-In Rib Eye**

**14 oz. NY Strip**

**48 oz. Wagyu  
Tomahawk Steak  
(for 2)†**

**Colorado Lamb Chops**

lamb jus

**8 oz. Filet Mignon**

## SEAFOOD

**Miso-Glazed  
Chilean Sea Bass**

**Nigerian Prawns**  
brown butter

**Cedar Plank Salmon**  
chipotle honey mustard glaze

ENTRÉES SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND CHOICE OF ONE SAUCE.

Temperature Definitions:

Rare - cold red center; soft • Medium rare - warm red center; firmer • Medium - pink and firm

Medium well - small amount of pink in the center • Well - gray-brown throughout; firm

*†If dish is shared by more than two people, a \$15 per person charge applies*

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## SPECIALTIES

**BBQ Baby Back Ribs (GF)**

**Full Rack**

**Half Rack**

coleslaw, french fries

**Braised Shortrib (GF)**

sweet potato purée, pearl onions,

wild mushroom fricassée

**Half Roasted Organic Chicken (GF)**

joyce farm semi-boneless,

roasted shallots, artichokes,

fava beans, lemon-thyme jus

**Roasted Cauliflower**

**Steak (GF) ✓**

carrot purée, dehydrated grapes,

curry oil

**Red Snapper (GF)**

baby heirloom tomatoes, snow peas,

white wine, parsnip purée

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## SIDES

**Sweet Potato Wafers**

**Mashed Potatoes**

**French Fries**

**Baked Potato**

**Crispy Brussels Sprouts**

bacon bits, honey

**Sautéed Spinach**

**Fried Onion Rings**

smoky honey mustard

**Truffle Mac & Cheese**

**Charred Broccolini**

**Roasted Baby Carrots**

maple syrup & dijon mustard

**Grilled Jumbo Asparagus**

**Sautéed Wild Mushrooms**

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**Executive Chef Stephane Caporal – Chef de Cuisine Surelys Figueroa**

**Please inform your server of any special dietary needs.**