

The Vanderbilt Mansion

APPETIZERS & SOUPS

Soup of the Day - MP

French Onion Soup

Octopus

black rice, chorizo iberico
cilantro aioli

Half Dozen Oysters* (GF)

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

Broken Burrata V

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

Jumbo Lump Crab Cakes

mustard sauce

Prime Steak Tartare

toast points

Shrimp Cocktail (GF)

cocktail sauce

Kampachi

sweet potato-aji amarillo purée
citrus juice

SALADS

Caesar Wedge*

white anchovies, garlic croutons,
quail egg

Kale & Arugula Salad (GF) V

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

Asian Chicken Salad

toasted almonds, wonton chips,
sweet chili sauce

Iceberg Salad (GF)

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

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

Ahi Tuna Burger

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

Rossini Burger

seared foie grass, truffle demi,
black truffles

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.

PRIME STEAKS & CHOPS

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

20 oz. Bone-In Rib Eye

Colorado Lamb Chops
lamb jus

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

14 oz. NY Strip

5 oz. Filet Mignon

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

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

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

Executive Chef Stephane Caporal – Chef de Cuisine Surelys Figueroa

Please inform your server of any special dietary needs.