

The  
**CONTINENTAL**  
D'AMICO'S  
AMERICAN PROVISIONS & CRAFT BAR

### PLATES TO SHARE

#### CAVIAR

Duck Fat Fried Potatoes, Crème Fraîche, Chives  
MP

#### CAVIAR PAIRINGS 1.5oz

Clix Vodka 60

Taiga Shtof Vodka 20

#### SEAFOOD TOWER

Cold Water Lobster, Oysters, King Crab, Gulf Shrimp  
Platter 125 Tower 250

### COLD STARTERS

Yellowtail Carpaccio, Tomato, Jalapeño, Shallots\*  
18

Steak Tartare, Sauce Verte, Quail Egg\*  
16

Shrimp Cocktail, Yuzu Cocktail Sauce  
22

Oysters\*  
4 each

### HOT STARTERS

Bay Scallop Bourguignon  
17

Crab Soufflé, Mustard Sauce  
18

Baked Oysters Joe Beef™  
18

Grilled Octopus, Potato, Chorizo, Sofrito Crema  
24

French Onion Terrine, Foie Gras Torchon  
18

### SALADS

Continental Salad, Tomato, Cucumber, Ricotta Salata  
12

Escarole Caesar, Parmigiano, Brioche Croutons  
12

Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou  
16

Lobster, Burrata, Tomato, Basil  
28

### VEGETABLES

Sautéed Spinach, Olive Oil, Chile Flakes, Garlic  
12

Roasted Carrots, Herb Cream Sauce  
12

Creamed Corn, Chives  
12

Baked Mushrooms, Garlic, Thyme  
12

### POTATOES

Pommes Frites  
12

Mashed Potatoes  
12

Gratin, Parmigiano, Serrano Ham  
14

Twice Baked, Accompaniments  
14

Poutine  
14

Poutine with Duck and Foie Gras Sausage  
18

### NOT STEAK

Roasted Chicken Breast, Truffle Veloute, Celery, Chives  
36

Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
29

Continental Burger, Cheese, Bacon, Tomato,  
Caramelized Onions, Mac Sauce, Pommes Frites\*  
24

Fresh Seafood of the Day  
Market Price

## Steak

### IOWA PREMIUM

American USDA Certified Prime\*

New York Strip 14oz  
56

Rib Eye 16oz  
58

### IOWA PREMIUM

American USDA Black Angus\*

Filet Mignon 10oz  
62

Petite Filet Mignon 6oz  
39

### PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 10oz  
68

Skirt Steak 12oz  
42

New York Strip 14oz  
58

Tomahawk Rib Eye for two 42oz  
125

### RANGERS VALLEY DRY AGED WAGYU

Dry Aged 21-28 days\*

Bone-In #5 Ribeye 24oz  
95

### SNAKE RIVER FARMS GOLD LABEL

America's Champion Wagyu Producer\*

Filet Mignon 6oz  
72

Filet Mignon 8oz  
98

New York Strip 12oz  
95

### SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz  
68

New York Strip 14oz  
75

### CHIANINA

Purebred Italian Chianina Breed\*

Filet Mignon 8oz  
75

### JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut  
MP / Minimum 6oz

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

A 4% Hospitality Fee will be added to your check to help sustain our ability to deliver the creative, high quality and professional operation our guests and colleagues have come to expect.