

SEAFOOD BAR

fresh
and
chilled

PLATS *de MER*
4 oysters, 4 shrimp, 4 clams,
king crab leg
49.

8 oysters, 8 shrimp, 8 clams,
king crab leg, whole Maine lobster
98.

1/2 lb. KING CRAB LEG
29.

OYSTERS *on the HALF SHELL*
daily selection
3./EA.

LITTLENECK CLAMS
1.5/EA.

POACHED
JUMBO SHRIMP
3./EA.

SMALL PLATES

appetizers,
salads,
and soup

WOOD-GRILLED
STUFFED CALAMARI
chorizo, spanish octopus, prawns,
littleneck clams, cannellini beans,
cherry peppers, breadcrumbs
18.

LITTLE GEM LETTUCE
caesar dressing, parmesan cheese,
brioche crouton, preserved egg yolk,
white anchovies, crispy garlic
13.

CHILLED RED KING CRAB
tomato confit, togarashi spice, wasabi and sesame cream,
cucumber, rice crisps, scallions
20.

WAGYU BEEF
TARTARE
smoked bone marrow, black garlic 'aioli',
capers, pumpnickel crostini
16.

SEARED FOIE GRAS AND
FOIE GRAS 'TRUFFLES'
wine poached quince and cranberries,
walnut and dried fruit sourdough crostini
18.

HOUSE SMOKED
CRISPY PORK BELLY
cider vinegar and maple glaze, sweet potato purée,
fresno chilie-apple salad, candied walnut crumble
20.

JUMBO SEA SCALLOP AND
RED WINE BRAISED SHORT RIB
pumpkin seed butter crust, Burgundy truffle,
parsnip purée, Brussels sprout leaves
17.

BABY ICEBERG
LETTUCE WEDGE
Moody Blue dressing, balsamic-glazed onions,
bacon lardons, avocado, grape tomato
13.

CHOPPED HARVEST SALAD
shaved Brussels sprouts, fennel, baby kale,
roasted squash, radicchios, quinoa,
castelmagno cheese, crispy chickpeas,
speck, red wine vinaigrette
14.

ROASTED BABY BEETS SALAD
warm straciatella cheese, chicories,
aged balsamic, bresaola, medjool dates
14.

A5 JAPANESE WAGYU
caramelized onion, aged sharp cheddar,
toasted buttered brioche,
pickled mushroom and truffle salad
30.

BUTTER POACHED LOBSTER
AND ROASTED PUMPKIN BISQUE
cognac, buttery croutons, bacon lardons, tarragon, sabayon
16.

DAILY PASTA SELECTION
chef's seasonal presentation
SMALL / WHOLE -- MKT. PRICE

CHAR
STEAK
&
LOUNGE

FOOD & BEVERAGE
DIRECTOR
Joshua B. Miles

GENERAL
MANAGER
Cassie Brothers

RESTAURANT
MANAGER
David Van Housen

EXECUTIVE
CHEF
Jeremy Nucelli

SOUS
CHEF
Jake Oliver

at the Strathallan Hotel, a DoubleTree by Hilton • 550 East Ave, Rochester, New York
consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of food-borne illness

2018-10-12

ENTRÉES

composed
main
courses

16 oz. WHOLE DOVER SOLE

sauce grenoblaise

45.

HALF LOCAL DUCK

*crispy spiced prune-glazed breast, parsnip purée,
thigh confit, five-grain 'pilaf,' pistachio,
young carrots and turnips, peppercorn-brandy duck jus*

39.

TRIO OF TENDERLOINS

*veal oscar, beef rossini,
bacon wrapped venison, huckleberry sauce*

52.

PAN ROASTED SALMON

*wild mushrooms, charred leeks, white cabbage,
beluga lentils, celery root-apple purée,
smoke potato confit, mustard-maple sauce*

32.

ROASTED CAULIFLOWER STEAK

*red onion soubise, quinoa, almonds,
Brussels sprouts, potatoes, brown butter emulsion*

25.

12 oz. GROUND BRISKET CHUCK BURGER

*applewood-smoked bacon-onion jam,
aged extra-sharp cheddar, brioche bun,
served with onion rings*

20.

JUMBO SEA SCALLOPS

*spaghetti squash, root spinach,
sun chokes, black truffles, braised bacon and jus*

34.

FISH of the DAY

chef's presentation

MKT. PRICE

GRILL

*certified
angus beef
and premium meat
seasoned,
wood-fired,
and finished with
butter in a
900° charcoal oven*

12 oz. BONE-IN FILET MIGNON

59.

8 oz. FILET MIGNON

44.

5 oz. FILET MIGNON

29.

27 oz. COWBOY RIB EYE

59.

16 oz. C.A.B. PRIME DELMONICO RIB EYE

52.

AUSTRALIAN RACK of LAMB

three double-cut chops

41.

32 oz. PORTERHOUSE

76.

18 oz. BONE-IN NY STRIP

49.

10 oz. COULOTTE

29.

SAUCES choose one

SAUCE BORDELAISE
GREEN PEPPERCORN
BRANDY SAUCE
ROASTED GARLIC and
CAPER SALSA VERDE
SMOKED BLEU CHEESE and
BACON BUTTER
melted over steak

CHAR'S HOUSE
STEAK SAUCE
CAMELIZED SWEET ONIONS
with SHERRY WINE
CREAMY FRESH HORSERADISH and
GRAINED POMMERY MUSTARD
SAUCE CHORON

ADD-ONS

9 oz. COLD-WATER LOBSTER TAIL

32.

U-7 JUMBO PRAWNS

6.5/EA.

6 oz. KING CRAB LEG MERUS

25.

WILD MUSHROOMS with SAUCE DIANE

4.

SIDES

*served
to share
8./EA*

SAUTÉED BROCCOLINI
garlic, olive oil, crushed red pepper
BRUSSELS SPROUTS
honey crisp apples, applewood-smoked bacon, chestnuts
ROOT VEGETABLE GRATIN
caramelized onions, thyme, gruyere
WILD MUSHROOM RISOTTO
mascarpone, black truffle butter
BRAISED KALE
*Italian style breadcrumbs, speck
caramelized onion, pecorino romano*

BEEF FAT FRIED POTATO GALETTE
parmesan, truffle aioli
LOADED BAKED POTATO
local cheddar, bacon, sour cream, green onions
MACARONI and CHEESE
radiatore, pancetta, smoked gouda, buttery crackers
ROASTED BUTTERNUT SQUASH PURÉE
warm spiced cashew crumble
HAND-CUT STEAK FRIES
pecorino, truffle salt