



CONCEPT LUNCH MENU

***Some Menu Items Subject to Change

APPETIZERS & SOUPS

Lobster Bisque

butter-poached lobster, cognac, crème fraîche, chive

French Onion Soup

caramelized onions, savory beef broth, topped with toasted bread, melted gruyère cheese

Bacon & Blue

iceberg lettuce, smoky bacon, tomatoes, pickled red onion, crumbled blue cheese
blue cheese dressing, cracked black pepper

Waldorf Salad

apples, celery, grapes, toasted walnuts, creamy dressing, fresh greens

BXV House Salad

iceberg and romaine lettuce, ripe tomatoes, cucumbers, red onion, shredded carrots
choice of dressing

Cobb Salad

romaine and mixed greens, smoked bacon, hard-cooked egg, ripe avocado, tomatoes
red onion, crumbled blue cheese, red wine vinaigrette

Add to Salads - Grilled Chicken | Grilled Shrimp | Grilled Salmon | Steak

HANDHELD

served with house-cut fries

Steak Sandwich

brie and arugula

BXV Burger

char-grilled prime beef burger, aged cheddar, crisp lettuce, ripened tomato, shaved red onion, toasted brioche bun

Classic Pastrami on Rye

hand-carved, warm pastrami, traditional seeded rye, deli mustard, crisp pickle, house-made coleslaw

Grilled Chicken BLT

pepper jack cheese, bacon, avocado, cilantro aioli



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SIGNATURE DISHES

Beef Wellington

haricot verts, potato purée, green pea glaze, bordelaise
10oz cold water bobster tail - \$0.00

Pistachio-Crusted Rack of Lamb

heirloom carrots, potatoes au gratin, dijon, lamb jus

CUTS & CHOPS

8oz Filet Mignon

16oz Bone-In Ribeye

Bone in Wagyu New York Strip

32oz Porterhouse for Two

16oz Veal Chop

Double Cut Prime Pork Chop

Sauces & Signature Butters | Select 1

Au Poivre | Bordelaise | Steak Sauce

Bernaise | Horseradish Cream

Tuffle Butter | Garlic & Herb

Red Wine Shallot

Lobster Compound

SURF ON

Lobster Tail

Shrimp Scampi

TURF ON

Seared Foie Gras

Bone Marrow

Black Truffle

SIDES

Creamy Spinach | Haricots Verts

Asparagus a la Plancha | Heirloom Carrots

Mashed Potatoes | Steak Fries

Potato dauphinoise | Brussel Sprouts

Onion Rings | Sautéed Mushrooms

Mac and Cheese
truffle | lobster