OLD HOMESTEAD
STEAK HOUSE

Combining tradition and elegance, The Old Homestead Steak House has been serving the finest cuts of beef in New York City for over a century. Perfect for celebrating special occasions, birthdays, private events or just a night on the town, The Old Homestead Steak House is the perfect place to enjoy the best steak Las Vegas has to offer!

Chilled Seafood

***Maine Lobster, King Crab, Shrimp and Oysters**
Platter 78 | 74
Tower 150 | 144

Or

Customize Your Own Shellfish Platter

***Golden Osetra Caviar 1 oz.** 275 | 270
***Imperial Caviar 1 oz.** 225 | 220
Traditional garnishes

***Fresh Shucked Oysters East & West**
4.50 per piece or 23 per ½ dozen
4 per piece or 22 per ½ dozen

***Jumbo Shrimp**
4.50 per piece

Snow Crab Claw
7.50 per piece

King Crab Leg
27 per piece

***Seared Rare Yellow Fin Tuna** 27 | 26
Avocado wasabi, orange soy purée

***Chilled Maine Lobster Cocktail** 28 | 27

***Colossal Shrimp Cocktail** 28 | 27
House cocktail sauce, "atomic" horseradish

Appetizers

***Smoked Balik Salmon** 29 | 28
Potato latkes, caviar crème

Crisp Calamari 18 | 17
Marinara, tartar sauce

Colossal Crab Cake 26 | 25
Bodega Bay Dungeness and blue lump crab, mustard sauce

***Oysters Rockefeller** 23 | 21
Smoked bacon, pernod, béarnaise

***Seared Foie Gras** 26 | 25
Belgian waffle, seasonal preserve

***Foie Gras Terrine** 35 | 34
Toasted demi baguette

Thick Cut Applewood-Smoked Bacon 17 | 16
(3) Thick slices

The Meatball 20 | 19
Marinara, ricotta cheese

Soup

Maine Lobster Bisque 19 | 18
Brioche crouton, citrus crème fraiche

French Onion Soup 16 | 15
Sweet onions, gruyère crouton

Salads

Roasted Heirloom Beets 18 | 17
Arugula, goat cheese, apple cider vinaigrette

Steakhouse Wedge 17 | 16
Crisp iceberg lettuce, Maytag blue cheese, bacon

Vine Ripe Tomatoes with Basil 19 | 18
Fresh mozzarella cheese

'Yvette's' Caesar 16 | 15
Garlic croutons, classic dressing

***'Kitchen Sink' Salad** 17 | 16
Shrimp, salami, bacon, avocado, tomato, hearts of palm, blue cheese crumbles, olives, champagne vinaigrette

= Total Rewards Pricing

Executive Chef: Michael Gill

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

We are the king of beef!
Best Dry Aged Prime Steaks Anywhere
Certified Angus USDA prime beef accounts for less than 0.5% of all beef graded by the USDA, and the certified Angus passes an additional nine quality standards above "regular" prime.
Dry aged (minimum of 30 days) in our NYC aging box. All steaks are 2-inch thick cut and aggressively seasoned with kosher salt and fresh cracked black pepper. Seared and crusted under 1200 °F to seal in the best dry aged flavors.

On The Bone

***Ribeye 'Gotham' 20 oz.** 70 | 69

***Filet Mignon 16 oz.** 70 | 69

***New York Strip 16 oz.** 65 | 64

***Ribeye 'Lollipop' 32 oz.** 99 | 97

To Share - sliced for the table
***Porterhouse for 2** 110 | 105
***Porterhouse for 4** 210 | 205

Off The Bone

***Sherry Brothers New York Strip 14 oz.** 56 | 55

***Ribeye Steak 16 oz.** 65 | 64

***Black Angus Beef Filet Mignon**
8 oz. 49 | 48
12 oz. 59 | 58

***Japanese "A5" Wagyu**
Beef Strip Loin
3 oz. 90
5 oz. 150

***American Wagyu**
10 oz. Filet 100
10 oz. Ribeye 75

Additions

Oscar Style 27

***Jumbo Shrimp Scampi** 27

Alaskan King Crab Thigh 27

***Maine Lobster Tail** 49

***Pan-Seared Foie Gras** 21

Something More....

Blue Cheese 4

Onion and Bacon 4

Truffle Butter 9

Sauces

***Béarnaise** 5

Bordelaise 5

Black Peppercorn 5

Horseradish Cream 5

Homestead Specialties

***Atlantic Salmon** 42 | 40
Torpedo onions, oven roasted tomatoes

***Dover Sole Meunière** MP
Monroe's favorite

***Alaskan Halibut** 42 | 40
Summer succotash, corn purée

***Diver Scallops** 45 | 44
Sweet pea risotto, forest mushrooms

***Live Maine Lobster** 65 | 63
Broiled or steamed 2 lb.

***Petaluma Chicken** 36 | 35
Ratatouille, charred tomato sauce

***Dry Aged Pork Porterhouse** 59 | 58
Baked beans, bourbon braised apple

***Colorado Rack of Lamb** 55 | 54
Balsamic figs, goat cheese

***Old Homestead Burger** 33 | 31
10 oz. dry aged "Pat LaFrieda" burger, duck fat fries

Sides 13

Asparagus Spears
Grilled, sautéed or steamed

Roasted Mushrooms

Creamed Corn

Brussels Sprouts

Fresh Spinach
Steamed or sautéed

Bacon Creamed Spinach

Broccoli
Steamed, sautéed or melted cheese

Mac & Four Cheese

***Lobster Mac & Cheese** 25

Truffle Mac & Cheese 25

Crab Creamed Corn 25

Potatoes 13

Duck Fat Fries

Yukon Gold Mashed

Gnocchi with Truffle Butter

Tater Tots with Fat Boy Sauce

Baked Idaho Potato

Blue Cheese Potato Gratin

Truffle Mashed Potatoes 25

***Lobster Mashed Potatoes** 25

Old Homestead Meat Packing District | New York Proprietors:
Greg and Marc Sherry