

# LUNCH

## PRIX FIXE

\$ 2 5

Choice Of One For Each Course

### COURSE 1

#### ORGANIC SPINACH SOUP

Roasted Feta on Crostini

#### BABY KALE SALAD

Dried Cranberries, Roasted Pine Nuts,  
Parmesan Shavings & Balsamic Rice Wine Dressing

#### ARUGULA SALAD

Manchego Cheese, Caramelized Walnuts,  
Fuji Apple, Champagne

#### MUSSELS WITH WHITE WINE & GARLIC

### COURSE 2

#### SHORT RIBS

Thyme, Truffled Mashed Potatoes

#### WILD SALMON FILET

Baby Spinach, Lemon

#### WILD MUSHROOM & TRUFFLE RISOTTO

Leeks, Truffle Oil, Aged Parmesan

#### BRANZINO

Roasted Cauliflower, White Wine

## SALADS

#### MEDITERRANEAN

Tomato, Cucumber, Kalamata Olives, Baby Peppers,  
Feta Cheese & Red Wine Vinaigrette 13

#### ARUGULA

Manchego Cheese, Caramelized Walnuts,  
Fuji Apple, Champagne 10

#### BABY KALE

Dried Cranberries, Roasted Pine Nuts,  
Parmesan Shavings & Balsamic Rice Wine Dressing 12

#### FRISÉE & BABY ICEBERG

Lemon Vinaigrette, Cherry Tomatoes 12

#### GRILLED ROMAINE

Citrus Caesar Vinaigrette, Aged Parmesan 12

### A D D - O N

STEAK 8

SHRIMP 8

ALL NATURAL CHICKEN BREAST 7

WILD SALMON 8

## SANDWICHES

#### STEAK SANDWICH 4 oz

Garlic Mayo, Tomatoes, Homemade Potato Chips 20

#### SWORDFISH SANDWICH 4 oz

Avocado, Lemon Caper Aioli 18

#### CRABCAKE BURGER 5 oz

Caper Mayo, Arugula, Sourdough, Sweet Potato 21

#### HOUSE BURGER 8 oz

Shallot Marmalade, Black Pepper Ketchup 16

# STEAKS

## KOBE BEEF

212 Steakhouse is the first restaurant in the East Coast certified by the Japanese Kobe Beef Council to serve authentic Kobe beef. Because of our unique relationship with our distributor, we are able to offer this premium product between 60% and 80% off regular market prices.

RIBEYE  
*15 PER OZ*

STRIPLOIN  
*15 PER OZ*  
*Minimum of 3 oz*

TENDERLOIN  
*15 PER OZ*

## USDA PRIME

FILET MIGNON 8 oz  
*26*

DRY-AGED BONE-IN FILET MIGNON 16 oz  
*29*

## AUSTRALIAN WAGYU

SKIRT STEAK 10 oz  
*34*

DRY-AGED T-BONE 20 oz  
*56*

DRY-AGED T-BONE 28 OZ FOR TWO  
*39 per person*

DRY-AGED PORTERHOUSE 40 OZ FOR TWO  
*60 per person*

## AMERICAN WAGYU

STRIPLOIN (GOLD LABEL) 12 oz  
*49*

## JAPANESE WAGYU

STRIPLOIN  
*12 PER OZ*  
*Minimum of 3 oz*

## 212 PREMIUM SELECTION

KOBE BEEF 2 oz, AUSTRALIAN WAGYU SKIRT STEAK 10 oz, AMERICAN WAGYU STRIPLOIN (GOLD LABEL) 6 oz - FOR TWO  
*45 per person*

## SAUCES

STEAK SAUCE | BOURBON PEPPERCORN | BÉARNAISE | BORDELAISE | CHIMICHURRI 4

## SIDE DISHES

TRUFFLED MASHED POTATOES 11

SCALLOPED POTATO GRATIN 12

FINGERLING POTATOES WITH ROSEMARY 11

BAKED POLENTA FRIES WITH PARMESAN 12

SPICY SWEET POTATO WEDGES 9

SAUTÉED MIXED MUSHROOMS 13

SAUTÉED BABY SPINACH 11

CREAMY SPINACH 12

CAULIFLOWER GRATIN 12

SAUTÉED BRUSSELS SPROUTS 10

GRILLED MIXED VEGGIES 11