

# CHAR

OPYC STEAKHOUSE  
OCTOBER 2016

## FIRST COURSE

STEAK TARTARE 13

HAND CUT AGED BEEF/SAVORA MUSTARD/HP SAUCE/CORNICHONS/CAPERS/SHALLOT/RAW YOLK/CRUNCHY  
BAGUETTE

CHAR SUI PORK BELLY 10

FRIED RICE, SOFT BOILED EGG, SCALLIONS

PETITE CRABCAKES 12

BUSTERED LOCAL CORN, HOUSE MADE QUESO FRESCO, LIME, CILANTRO, CHIPOTLE AIOLI

CLASSIC SHRIMP COCKTAIL 12

ROASTED TOMATO COCKTAIL SAUCE, GRILLED LEMON SORBET

## SOUP & SALAD

NEW ENGLAND SEAFOOD CHOWDER 7

FRESH LOCAL SEAFOOD, BABY POTATOES, DRY SHERRY

CHARRED TOMATO BISQUE 7

BASIL OIL, ONION SOUBISE, BASIL CHIPS

GRILLED HEART OF ROMAINE 9

ROASTED GARLIC-PARMESAN DRESSING/WHITE ANCHOVY/BUTTERED CROUTONS

SALAD LYONNAISE 10

BITTER GREENS, CIPOLLINI ONIONS, BACON LARDONS, ROQUEFORT, CHAMPAGNE-DJON VINAIGRETTE

"CHAR" IS EXCITED TO SERVE ONLY 1855 USDA CERTIFIED BLACK ANGLUS PRIME BEEF. 1855 BEEF IS AGED FOR A MINIMUM OF 21 DAYS, ENSURING AN INTENSE FLAVOR AND UNPARALLELED TENDERNESS

CUTS

14 OZ FILET MIGNON 42	18OZ N.Y. STRIP 40	½ FREE RANGE CHICKEN 24
7 OZ PETITE FILET MIGNON 34	PORK BELLY CONFIT 24	MARKET FISH MP
12OZ WAGYU RIBEYE 38	RACK OF LAMB 32	2 ½ LB LOBSTER 40

SAUCES

CABERNET DEMIGLACE	OPYC STEAK SAUCE	COCONUT-CURRY
BRANDIED PEPPERCORN	GARLIC & ONION SOUBISE	TOMATO PROVENCALE
CHIMICHURRI	BERNAISE	BACON-TOMATO JAM

ACCOUTREMENTS

DUCK FAT-TRUFFLE-PARMESAN FRITES 6	DRUNKEN MUSHROOMS 7
CORN & SMOKED GOUDA MASHED POTATOES 6	CREAMED SPINACH 6
WHEAT-BERRY RISOTTO 7	GRILLED ASPARAGUS 8
CRAB-SMOKED JALAPENO MAC & CHEESE 7	CRISPY BRUSSELS 6