

LB Steak

334 Santana Row Ste 1000 95128-2029 · +14084133939 · Updated: Jan 14, 2026

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RAW AND CHILLED 7

A5 MIYAZAKI WAGYU CARPACCIO	\$30.00
BREAD AND BUTTER PICKLED VEGETABLES, CRISPY GARLIC, SESAME CHILI OIL	
LB STEAK TARTARE	\$22.00
HAND CHOPPED FILET, TRUFFLE AÏOLI, TOASTED BAGUETTE	
SHRIMP COCKTAIL	\$18.00
CHILLED PRAWNS, COCKTAIL SAUCE	
SEAFOOD TOWER	\$100.00
OYSTERS, PRAWNS, WHOLE MAINE LOBSTER	
AHI TUNA TARTARE	\$28.00
COMPRESSED CUCUMBER, GRILLED PINEAPPLE, AVOCADO, PEAR CONSOMMÉ	
CAVIAR SERVICE	\$85.00
GOLDEN OSETRA, TRADITIONAL ACCOMPANIMENTS, BLINIS	
MARKET OYSTERS	\$3.50
SERVED ON ICE, LEMON, COCKTAIL SAUCE, MIGNONETTE	

APPETIZERS 7

LB STEAK BREAD BASKET	\$4.00
WARM ACME BREAD, BUTTER, ROCK SALT	
MAINE LOBSTER BISQUE	\$18.00
FRESH MAINE LOBSTER, CHIVES	
SEARED PORK BELLY	\$15.00
MAPLE GLAZED, SAVORY BREAD PUDDING, SUNNY SIDE UP EGG	
SAUTÉED WHITE GULF PRAWNS	\$18.00
GARLIC, CAYENNE, CROSTINI	
FRITTO MISTO	\$16.00
CALAMARI, PRAWNS, SHISHITO PEPPERS, GREEN GODDESS	
GRILLED SPANISH OCTOPUS	\$24.00
ADOBO, PINEAPPLE GEL	

ROASTED BONE MARROW	\$20.00
CHIMICHURRI, LEMON CURD, TOASTED BAGUETTE	

SALADS 3

BABY ICEBERG WEDGE	\$14.00
HICKORY SMOKED BACON, EGG, POINT REYES BLUE CHEESE DRESSING	
CAESAR SALAD	\$14.00
ROMAINE LEAVES, ANCHOVIES, PARMIGIANO REGGIANO, GARLIC CROUTONS	
BEET SALAD	\$18.00
BURNT ORANGE, ENDIVE, FENNEL, GOAT CHEESE, CANDIED ALMONDS	

HAND CUT PRIME STEAKS 6

FILET MIGNON	AVAILABLE OPTIONS
	6 oz: \$48.00
	8 oz: \$54.00
12 OZ NEW YORK STRIP	\$55.00
14 OZ BONELESS RIB EYE	\$60.00
35 DAY DRY AGED 12 OZ BONELESS RIB EYE	\$78.00
48 OZ TOMAHAWK RIB EYE FOR TWO	\$140.00
22 OZ BRANDT FARMS COWBOY	\$105.00

WAGYU 5

WAGYU	\$135.00
14 OZ RIB EYE, WESTHOLME, QUEENSLAND, AUSTRALIA	
HOKKAIDO JAPANESE WAGYU	\$25.00
A5 NEW YORK STRIP, HOKKAIDO, JAPAN, 4 oz MIN	
MIYAZAKI JAPANESE WAGYU	\$30.00
A5 NEW YORK STRIP, MIYAZAKI, JAPAN, 4 oz MIN	
KAGOSHIMA JAPANESE WAGYU	\$35.00
A5 NEW YORK STRIP, KAGOSHIMA, JAPAN, 4 oz MIN	
TAKAMORI JAPANESE WAGYU	\$45.00
A5 NEW YORK STRIP, KYUSHU, JAPAN, 4 oz MIN	

SAUCES 1

SAUCES
GREEN PEPPERCORN RED WINE BORDELAISE TARRAGON BÉARNAISE* POINT REYES BLUE CHEESE BUTTER

EMBELLISHMENTS 4

WAGYU BONE MARROW	\$16.00
CONFIT GARLIC, CHIVES	
BROILED 8 OZ MAINE LOBSTER TAIL	\$52.00
LEMON, DRAWN BUTTER	
SAUTÉED WHITE GULF PRAWNS	\$3.00
GARLIC, CAYENNE	
SEARED DAY BOAT SCALLOPS	\$9.00

ENTRÉES 7

WHOLE BRANZINO	\$44.00
ORANGE, LEMON, GARLIC SOY, GREEN ONIONS	
SAKURA PORK CHOP	\$46.00
MUSHROOMS, PÉRIGUEUX SAUCE	
LOCH DUART SALMON	\$34.00
RAINBOW SWISS CHARD, SPINACH, POMEGRANATE PICO DE GALLO	
SEARED HOKKAIDO SCALLOPS	\$44.00
UNI PAPPARDELLE, BOTTARGA	
FRIED CHICKEN	\$32.00
PARSNIP PURÉE, FIG JAM, PICKLED RED PEAR	
LB WAGYU BURGER*	\$24.00
SMOKED ONION MARMALADE, FORAGED MUSHROOMS	
BRAISED WESTHOLME AUSTRALIAN WAGYU BEEF CHEEKS	\$42.00
MUSHROOMS, FETTUCCINE	

BRANZINO 1

5 LB. WHOLE GRILLED BRANZINO	\$185.00
POMEGRANATE PICO DE GALLO, OLIVE OIL, MALDON SALT, LEMON	

SIDES 10

LB POTATO	\$14.00
BACON, CHIVES , FOUR CHEESE BÉCHAMEL	
MACARONI AND CHEESE	\$10.00
DEER CREEK CHEDDAR	
MASHED POTATOES	\$8.00
YUKON GOLD POTATO PURÉE	

SPINACH	\$14.00
CONFIT SHALLOTS, GARLIC, LEMON	
BRUSSELS SPROUTS	\$14.00
SWEET CHILI SAUCE	
FRIED CAULIFLOWER	\$15.00
LIME TAHINI, POMEGRANATE GEL	
ONION RINGS	\$8.00
BLUE CHEESE DRESSING	
PAN ROASTED FORAGED MUSHROOMS	\$11.00
HERBS	
TRUFFLE FRIES	\$9.00
PARMESAN, CHIVES	
LOBSTER AND PORK BELLY MACARONI AND CHEESE	\$42.00
BARMAN'S CHOICE 12	
VIOLETTE	\$16.00
SKYY VODKA, GIFFARD CRÈME DE VIOLETTE, LIME, CRANBERRY	
HEAT OF THE MOMENT	\$17.00
HANSON'S HABAÑERO VODKA, STRAWBERRY, MINT, LIME	
AMARO-TINI	\$18.00
KETEL ONE, AMARO MONTENEGRO, AMARETTO DISARONNO, VANILLA BEAN, LEMON	
APPLE SMASH	\$16.00
CONCIERE BOURBON, COINTREAU, APPLE CIDER, FEVER TREE GINGER BEER	
FROST BITE	\$18.00
BULLDOG GIN, DOM BÉNÉDICTINE, GINGER, LEMON, FEVER TREE YUZU LIME	
WOODFORD HEAT	\$18.00
WOODFORD RESERVE STRAIGHT BOURBON, CRÈME DE CACAO, ANCHO REYES CHILE LIQUEUR, LEMON	
THE GET AWAY	\$16.00
ESPÒLON BLANCO, GUAVA, LIME	
FUERTE	\$24.00
FULANO BLANCO "FUERTE," APEROL, PASSION FRUIT	
LEATHER & STEAK	\$17.00
BULLDOG GIN, CONCIERE BOURBON, AMARO MONTENEGRO, LO-FI SWEET VERMOUTH, ANGOSTURA BITTERS	
SIGNORE BAILEY	\$17.00
ANISE AND CITRUS INFUSED BOURBON, BAILEY'S IRISH CREAM, LICOR 43, ESPRESSO, MINT	

BARREL AGED VANILLA BEAN OLD FASHIONED	\$22.00
VANILLA BEAN INFUSED WHISKEY, ANGOSTURA AROMATIC, FEE BROTHERS ORANGE, BLIND TIGER ICE	
BARREL AGED RYE OLD FASHIONED	\$25.00
BULLEIT RYE, ANGOSTURA AROMATIC, ANGOSTURA ORANGE, VANILLA BEAN, BLIND TIGER ICE	
RITUAL ZERO PROOF 2	
FAUX 75	\$13.00
LAVENDER INFUSED "GIN," LEMON, FEVER TREE YUZU LIME	
NOT-SO PRICKLY MARGARITA	\$13.00
"TEQUILA," LIME, LEMON, PRICKLY PEAR, SODA	
CBD 2	
BLOOD ORANGE SPARKLING WATER	\$9.00
RASPBERRY SPARKLING WATER	\$9.00
REFRESHERS 2	
REFRESHING	\$9.00
CUCUMBER, GRAPEFRUIT, LIME, SODA	
HERBACEOUS	\$9.00
FRESH HERBS, GINGER, LEMON, SODA	
LUNCH FAVORITES 5	
FRIED CHICKEN SANDWICH	\$18.00
FRIED CHICKEN, HOUSEMADE BREAD AND BUTTER PICKLES, BRIOCHE BUN, ONION RINGS	
LB STEAK SANDWICH*	\$24.00
PRIME NEW YORK, MUSHROOMS, FRIED ONIONS, POINT REYES BLUE CHEESE, CHIPOTLE MAYONNAISE	
LOBSTER ROLL	\$23.00
MAINE LOBSTER, CELERY, SCALLIONS, REMOULADE, TOASTED BUN, FRENCH FRIES	
STEAK SALAD*	\$24.00
6 OZ GRILLED NEW YORK, MIXED GREENS, GOAT CHEESE, BEETS, ORANGES, HOUSE VINAIGRETTE	
SHRIMP AND CRAB COBB	\$23.00
CRAB, SHRIMP, AVOCADO, HEARTS OF PALM, TOMATO, LOUIS DRESSING	
BRUNCH 5	

STEAK AND EGGS YOUR WAY	AVAILABLE OPTIONS
SUNNY SIDE UP EGGS, TOTS, CHOOSE YOUR CUT	6 OZ FILET: \$49.00
	12 OZ NEW YORK STRIP: \$56.00
	14 OZ BONELESS RIB EYE: \$61.00

VANILLA BOURBON BARREL FRENCH TOAST	\$19.00
BOURBON BERRY COMPOTE, LAVENDER CREAM	

FANCY TOAST	\$19.00
OLIVE BREAD, AVOCADO, SUN DRIED TOMATO TAPENADE, SUNNY SIDE UP EGG, ARUGULA SALAD 19 ~ADD SMOKED SALMON 7~	

FRIED CHICKEN AND BISCUITS	\$24.00
WAGYU GRAVY, BUTTERMILK BISCUITS	

CRAB CAKE BENEDICT	\$23.00
DUNGENESS CRAB CAKE, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN, TOTS	

LIBATIONS 3

TITO'S BLOODY MARY	\$17.00
CORNICHON STUFFED OLIVES, BACON	

BARREL AGED VANILLA BEAN OLD FASHIONED	\$22.00
VANILLA BEAN INFUSED WHISKEY, ANGOSTURA AROMATIC, FEE BROTHERS ORANGE, BLIND TIGER ICE	

BARREL AGED RYE OLD FASHIONED	\$25.00
BULLEIT RYE, ANGOSUTRA AROMATIC, ANGOSTURA ORANGE, VANILLA BEAN, BLIND TIGER ICE	

DESSERTS 5

CHOCOLATE MOLTEN CAKE	\$12.00
VANILLA ICE CREAM, CHOCOLATE SAUCE	

VANILLA BEAN CRÈME BRÛLÉE	\$12.00
FRESH BERRIES	

CHOCOLATE AND BUTTERSCOTCH PUDDING	\$12.00
WARM BREAD PUDDING, VANILLA ICE CREAM, CARAMEL SAUCE	

MUD PIE	\$14.00
COOKIE CRUMBLE, CHOCOLATE SAUCE, ALMOND FLUFF	

BAKED ALASKA	\$18.00
RASPBERRY PROSECCO SORBET, VANILLA ICE CREAM, BUTTERMILK CAKE	

BITES 5

SHRIMP COCKTAIL	\$8.00
COCKTAIL SAUCE	

FRITTO MISTO	\$6.00
CALAMARI, PRAWNS, SHISHITO PEPPERS, GREEN GODDESS	
RAW OYSTERS ON THE HALF SHELL	\$1.00
MIGNONETTE	
ST. LOUIS PORK RIBS	\$12.00
SPICY HONEY LEMON GLAZE	
WAGYU BURGER	AVAILABLE OPTIONS
LETTUCE, TOMATO	
	\$10.00
	ADD BACON OR CHEESE: \$1.00

WINE 1

WINE BY THE GLASS SELECTIONS	\$10.00
SPARKLING, WHITE, ROSÉ, OR RED	

BEER 1

ROTATING SELECTION	\$5.00
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RITUAL SPIRIT-FREE COCKTAILS 2

FAUX 75	\$10.00
LAVENDER INFUSED "GIN," LEMON, FEVER TREE YUZU LIME	
NOT-SO PRICKLY MARGARITA	\$10.00
"TEQUILA," PRICKLY PEAR, LIME, LEMON, SODA	

COCKTAILS 4

TRADER LB'S MAI TAI	\$10.00
SILVER AND DARK RUM, COINTREAU, PINEAPPLE, LIME, ORGEAT	
VERY HAPPY MANHATTAN	\$10.00
WHISKEY, ANTICA, BITTERS	
CAN I GET A SECOND ONE	\$10.00
VODKA, BLOOD ORANGE, LIME	
BEST GIN COCKTAIL IN TOWN	\$10.00
GIN, CUCUMBER, SYRUP, LIME	