New York STEAKHOUSE

SOUPS & SALADS

FRENCH ONION SOUP QAR 50
Gruyere Crouton

LOBSTER BISQUE (A) QAR 55
Lobster Medallion, Tarragon Cream, Lobster Croque Monsieur

NEW YORK HOUSE SALAD QAR 50
Iceberg Lettuce, Roquefort, Bresaola, Roasted *Caramelized Red Onion, Avocado, Tomato, Quail Egg, Cajun Cream*

CAESAR SALAD QAR 55
Baby Gem, White Anchovies, Parmesan, Beef Jerky, Thyme Croutons

APPETIZERS

NEW YORK SEAFOOD QAR 245
French Oysters, Maine Lobster, Alaskan King Crab, King Prawns
Cocktail Sauce, Aioli, Mignonette, Lemon

SEARED FOIE GRAS *(A)* *QAR 105*
Fig Chutney, Poached Red Wine Figs, Toasted Brioche

FRENCH OYSTERS 6 pc/12pc QAR 95/190
Mignonette, Lemon

OYSTER ROCKEFELLER 6 pc QAR 105
Baked Oysters, Fresh Herbs, Breadcrumbs, Parmesan Cheese

ANGUS BEEF TARTARE QAR 85
Traditional Condiments, Quail Egg Yolk

CRISPY CALAMARI *QAR 65*
Chili Lemon Aioli

YELLOW FIN TUNA TARTARE QAR 85
Avocado, Pickled Ginger, Wasabi Soy Sesame Dressing

JUMBO PRAWN COCKTAIL *QAR 75*
Crunchy Iceberg, American Cocktail Sauce

MARYLAND CRAB CAKE QAR 75
Fennel Salad, Horseradish Ravigote Sauce

(A) Contains Alcohol

NYSH STEAK SELECTION
"DOHA FINEST BEEF CUTS"

CHEF'S DAILY BUTCHERS BLOCK
Please ask your server for details...

PREMIER AMERICAN STYLE KOBE
Wagyu Cross Cattle Raised In Eastern Idaho and Fed with Traditional Japanese Diets Over 360 Days.

250 g	Tenderloin MB 7	QAR 365

USDA PRIME ANGUS BEEF
180 Days Corn-Fed Angus Prime Steaks from the State Of Nebraska, "Greater Omaha"

200 g	Tenderloin	QAR 195
300 g	Tenderloin	QAR 265
400 g	Rib Eye	QAR 245
300 g	"New York" Striploin	QAR 225
300 g	Striploin MB 8	QAR 385

WX BY RANGERS VALLEY, AUSTRALIAN WAGYU
Crossbred Verified 100% Wagyu Sire, Fed Slowly On Grains Over 360 Days.

250 g	Tenderloin MB 7	QAR 375
300 g	Rib Eye MB 9	QAR 395

TRIO OF TENDERLOIN
Our Signature Trio of Beef Let You Try the Best Beef from American and Australian Wagyu As Well As US Greater Omaha Tenderloins

3 x 100 g Tenderloins QAR 395

MAINS

US SHORT RIBS 1 KG (FOR 2) QAR 320
Slow-cooked with Gremolata

SCOTTISH LOCH DUART SALMON 200 g QAR 145
Pan Seared, Lemon Butter Sauce

MAINE LOBSTER 800 g QAR 395
Grilled, Tarragon-Lemon Butter

COLORADO LAMB 400 g QAR 195
Whole Grilled Rack, Roasted Garlic & Thyme Jus

COLEMAN NATURAL CHICKEN QAR 145
Roasted Half Chicken, Foie Gras Sauce

SIDES

POTATOES QAR 30
Mashed Potatoes, Butter & Cream
Gratinated "Dauphinoise", Cream, Thyme & Garlic
Idaho Steak Fries, Hand Cut & Triple Cooked

NEW YORK STEAKHOUSE SIGNATURE SIDES

Lobster Mac & Cheese	QAR 40
Onion Rings, Buttermilk Batter	QAR 25
Sautéed Mushrooms	QAR 30
Salt Baked Carrots, Pecan Nuts	QAR 30
Green beans, confit garlic	QAR 30

VEGETABLES QAR 30

Steamed Vegetables, Olive Oil and Lemon
Grilled Asparagus, Hollandaise
Garden Salad, Lemon Dressing
Heirloom Tomato Salad, Avocado
Creamed Spinach

SAUCES - QAR 10

Béarnaise	*Chimichurri*	*Green peppercorn*
Red wine (A)	*Mushroom*	*Steakhouse BBQ*

**your steak comes with 1 complimentary sauce of your choice*

rare ***45°***– *cool red center* / medium rare ***55°***– *cool slightly red center* /medium ***60°***– *warm pink center* / medium well ***65°***– *warm center, hint of pink*