

Appetizers, Soup & Salad

CHILLED SEAFOOD PLATTER FOR TWO 120

Oysters (4) • Colossal Shrimp (4) • Split Lobster Tails (2) • Jumbo Lump Crab Meat (4oz)
accompanied by mignonette, seaweed, cocktail sauce, & lime aioli

APPETIZERS

Colossal Shrimp Cocktail	(3) 21 / (4) 27
Oysters on the Half Shell <i>citrus mignonette</i>	(6) 21
Tuna & Salmon Poke <i>tobiko, wontons</i>	18
Jumbo Lump Crab Cake <i>lobster sauce</i>	21
Lemon Pepper Fried Calamari <i>remoulade</i>	17
Wagyu Meatballs <i>tomato sauce, ricotta</i>	18
Wagyu Empanadas <i>spicy pineapple, chimichurri</i>	19
Roasted Bone Marrow <i>gremolata, sliced baguette</i>	39

SOUP

Cognac-Infused Seafood Bisque	16
Baked Onion Soup <i>crostini, Gruyère cheese</i>	16

SALADS

Caesar <i>Romano, Parmigiano Reggiano cheeses</i>	14
Mixed Greens <i>balsamic vinaigrette</i>	14
Baby Iceberg <i>creamy blue cheese dressing</i>	14
Marinated Roasted Beets <i>goat cheese</i>	16
Vine Ripened Tomatoes, Fresh Mozzarella <i>basil pesto</i>	16
Broadway Salad <i>chicken, apples, walnuts, grapes, crumbled blue cheese, honey mustard, Romaine</i>	18

Our Signature Steaks

All steaks include your choice of:

Mâitre d'Hôtel butter • Tournedos steak sauce • Bordelaise sauce,
 Béarnaise sauce • Au poivre • Horseradish cream sauce

Add to any steak:

¾ lb King Crab Legs MKT • Grilled Colossal Shrimp (1) 8
 Oscar Style 24
jumbo lump crab meat, asparagus, Béarnaise

BLACK ANGUS TENDERLOIN

Trio of 4oz Tournedos of Beef <i>au poivre sauce, Oscar style, & Mâitre d' Hôtel butter</i>	65
8oz Center Cut Beef Tenderloin Filet	54

DRY-AGED PRIME BLACK ANGUS Hand-cut in Tournedos

Kansas City Strip Steak	65
Porterhouse Steak	85
Bone-In Rib Steak <i>regular cut</i>	77
<i>petite cut</i>	55

JAPANESE WAGYU Kobe, Hyōgo Prefecture, 100% Tajima Cattle

4 oz Beef Tenderloin <i>ponzu sauce, paired with Nikori sake</i>	136
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DOMESTIC WAGYU Gearhart & Hi View Ranches, Texas

8oz Center Cut Beef Tenderloin Filet	72
Strip Steak	76
Bone-In Rib Steak	85

Classic Pastas

Pappardelle Bolognese	25	Chef-Inspired Ravioli	16
Seasonal Risotto	16	Lobster Mac & Cheese	19

José Alicea Executive Chef

TOURNEDOS
STEAKHOUSE

Seafood, Chops & Sides

ZUPPA DE PESCE "Feast of the Seven Fishes" 69

Clams, Mussels, Shrimp, Lobster, Scallops, Crab, & Calamari in a light tomato seafood broth

SEAFOOD & CHOPS

Ōra King Salmon <i>sushi grade 1</i>	48
Hawaiian Big Eye Ahi Tuna <i>sushi grade 1</i>	59
1-½ lb King Crab Legs	MKT
Broiled 8oz. South African Cold Water Lobster Tail	MKT
Sea Scallops, U-10	51
Roasted Domestic Lamb Rack Chops <i>half rack</i>	57
Duo of 8 oz Applewood Smoked Pork Chops	39
Bone-In Chicken Breast	32

VEGETABLES & SIDE DISHES 12

Pan Roasted Cremini & Button Mushrooms	
Breaded Parmesan Seasoned Onion Rings <i>Cajun mayonnaise</i>	
Garlic Roasted Brussel Sprouts	
Creamed Spinach	Gratin Potato Casserole
Grilled Asparagus	French Fries
Yukon Gold Mashed Potatoes	Maple Butter Glazed Carrots



Beef is the cornerstone of our menu, concept, and reputation, and we are the only restaurant in Upstate New York that invests in **dry-aging & hand-butcher**ing our beef on premises to ensure unparalleled quality, tender texture, and outstanding flavor. **Our dedication to the craft is evident when you see and taste our steaks.**

WHAT'S SO SPECIAL ABOUT DRY-AGED BEEF?

Less than 2% of all beef qualifies for dry-aging & most of this is graded **Prime**. Steers are cut into whole ribs (from which rib steaks are cut) or whole strip loins (from which New York strip steaks are cut) and shipped for dry-aging. Our hand-trimmed beef is placed into refrigerated walk-in aging boxes for three to four weeks at a constant temperature of 34 to 38 degrees Fahrenheit; the humidity a steady 50 to 60 percent. During this period, the meat loses a great deal of moisture, approximately 20 percent of its weight. The beef's enzymes break down the muscle fibers, and the result is a tender steak with a concentrated flavor. When a whole strip loin graduates from the dry-aging process, the deep mahogany dried exterior is trimmed dramatically, reducing the weight by an additional 20 to 25 percent.

WAGYU

Wa, meaning Japanese or Japanese-Style & *Gyu*, meaning Cow or Cattle

Wagyu, translating to "Japanese Cattle", is the breed of cattle, intensely marbled with softer fat and a higher percentage of the healthier mono-saturated fat and omega-3 & omega-6 fatty acids, the unique combination of which creates a distinctive rich and tender flavor. The most exclusive Wagyu comes from Kobe, Japan but while **all Kobe beef is Wagyu, all Wagyu is not Kobe**. Authentic Kobe Beef is **very rarely seen** on menus in the United States, and legitimate Kobe is priced between \$30-50 per ounce for a steak and \$50 for a burger. If you see something on a menu referred to as Kobe priced less than that, it is most likely domestic or imported Wagyu.

The Beef Marbling Score is a rating of intramuscular flecks of fat which give the meat a marble-like pattern. The USDA scale for upper-grade meat quality ascends through Select, Choice, and Prime. The Japanese BMS system goes from 3 to 12, with 3 being the basic minimum of marbling and 12 being a steak that is almost white with marbling. Only 2% of US cattle are awarded Prime classification, equivalent to a BMS score of 5; **over 90% of Wagyu cattle** grade out as at least Prime, with most reaching a BMS score of 7-9 due to genetics, exceptional care, and special feed.

At Tournedos, we serve both Japanese and Domestic Wagyu. Our certified Kobe comes from the Hyōgo Prefecture in the Kansai region of Japan's main island, Honshu and is ranked by the Japanese Meat Grading Association **Grade A5 BMS 12**, the highest grade possible. Our Kuro-level Domestic Wagyu Beef **Grade A4 BMS 9+** is from sourced from the family-owned Gearhart and Hi-View Ranches in Texas. These ranches have been in continuous operation since 1890, raising cattle with the exact same genetics as our Kobe beef. All of their cattle are provided a natural vegetable-based feed & finished with a 350+ day proprietary feed honoring Japanese traditions.

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TOURNEDOS
STEAKHOUSE