

# LEVEL STEAKHOUSE

ABOUT | **MENUS** | LOCATION | RESERVATIONS | SPECIALS



BREAKFAST | LUNCH | **DINNER** | DESSERTS

## Beginnings

### Soup of the day

Chef's Daily Creation | 9.00

### Steakhouse Soup

Steak Tips, Smoked Potatoes, Cheddar Cheese, Green Onions and Sour Cream | 9.00

### Calamari

Lightly Battered Tender Baby Calamari Served with Key Lime Miso Mayo | 12.00

### Jumbo Lump Crabcake

Dried Cranberry Tartar Sauce | 22.00

### Grilled Shrimp Cocktail

Citrus Marinated with Cajun Remoulade and Jicama Slaw | 16.00

### Shittaki Manchego Bruschetta

"UP" Fried Egg and Truffle Oil | 16.00

### Foie Gras "French Toast"

Seared Foie Gras, Banana Bread Vanilla Bean French Toast, Blackberry Balsamic Syrup | 22.00

### Pan Seared Ahi Tuna\*

Seared Rare and Served on a Himalayan Pink Salt Block, Lemon Grass Soy Reduction, Pickled Ginger, Wasabi, Sweet Chili Mayo & Charred Pineapple Salsa | 18.00

### Whiskey Beef Sauté

Hereford Tenderloin Beef Tips, Roasted Tomatoes Garlic, Jameson Irish Whiskey Sauce | 14.00

### Lobster Poutine

House Cut Fries, Lobster Gravy, Maine Lobster, Edgewood Creamery Cheese Curds | 20.00



Lobster Poutine

## Fields

### Iceberg Wedge

Maytag Blue Cheese, Pear Tomatoes, Bacon, Black Olives, Sunflower Seeds, Cucumbers, Creamy Blue Cheese Dressing | 10.00

### Grilled Caesar

Grilled Romaine Hearts, Roasted Elephant Garlic and Reggiano Bruschetta | 10.00

### L2 Salad

Bibb Lettuce, Fresh Strawberries and Pineapple, Missouri Goat Cheese, Toasted Coconut, Candied Walnuts, Vanilla Vinaigrette | 10.00

### Spring Salad

Baby Arugula, Shaved Fennel, Pomegranate Seeds Burrata, Lemon Balsamic Dressing | 11.00

## Hand Crafted

### Apple Braised Circle B Ranch Pork Osso Bucco\*

Natural Braising Jus and Cheese Grits | 29.00

### Chicken and Spicy Peanut "Agradolce"

Pan Roasted Airline Chicken, Piedmont style-Sweet and Sour | 28.00

### Fresh Catch\*

Fresh Seafood from Around the World | Market

### Wasabi Crusted Ahi Tuna Steak \*

Seared Rare, Pickled Vegetable Slaw, Soy Sherry Reduction | 38.00

### Pan Seared Salmon Filet

Marinated Watermelon Radish, Sautéed Napa Cabbage Pomegranate & Passion Fruit Vinaigrette | 34.00



Shittaki Manchego Bruschetta

## Pasture

### Petite Filet Mignon\*

6 Ounce Center Cut Tenderloin | 29.00

### Filet Mignon\*

9 Ounce Center Cut Tenderloin | 39.00

### Ribeye\*

14 Ounce Center Cut Boneless Ribeye Steak | 38.00

### Kansas City Strip\*

12 Ounce Blackened or Grilled | 37.00

### Tomahawk Short Rib\*

Braised with aromatic vegetables, finished with truffle oil and sea salt | 55.00

### Beef Tenderloin Tips Dianne

Sautéed Tenderloin Tips, Cracked Peppercorns, Dijon Mustard, Demi-Glace and Cream | 28.00

## Enhancements

Enhance Your Steak with our House Blackening Rub | 2.00

"Oscar" Lump Crab Meat, Asparagus, Sauce Béarnaise | 10.00

Seared Foie Gras Slice | 14.00

### Sauce

(choice of)

Whiskey Sauce

Béarnaise

Edgewood Creamery Blue Cheese Cream

### Toppings

Bacon & Blue Cheese | 3.00

Grilled Sweet Onions | 2.00

Sautéed Mushrooms | 2.00

Roasted Garlic Chive Butter | 2.00



Tomahawk Short Rib

## Steakhouse Sides

Pick Three Side Dishes | 19.00

Egg Noodles and Cheese Sauce | 9.00

Cajun Onion Straws | 8.00

Loaded Baked Potato | 8.00

Roasted Garlic Whipped Potatoes | 9.00

Parmesan Truffle Fries | 9.00

Sweet Potato Dauphinoise | 9.00

Grilled Asparagus | 9.00

Creamed Spinach | 9.00

Sautéed Button & Wild Mushrooms | 8.00

Executive Chef, Howard Snitzer

Sous Chef, Joseph Blackburn

Chef De Cuisinier, Donald Gresham

## **BAR MENU**

\*Eating Raw or Undercooked Meat, Poultry, Shellfish or Eggs

Menus are seasonal and subject to change