

r e s t a u r a n t

FIFTY-NINE

b a r

STARTERS

59 CHARCUTERIE BOARD | 22

ARTISAN SAUSAGES, CURED MEATS & RILLET WITH PICKLED VEG, MUSTARD & HOUSE BREAD

59 CHEESE PLATE | 19

ASSORTMENT OF CHEF'S SELECTED CHEESES, LOCAL HONEY, ACCOUTREMENTS & CROSTINI

REGIONAL OYSTERS CHILLED AND RAW | 20

GREEN APPLE MIGNONETTE, HOUSEMADE COCKTAIL, FENNEL REMOULADE

JUMBO SHRIMP COCKTAIL | 19

BLOODY MARY COCKTAIL,
MEYER LEMON AIOLI, OLD BAY

PEI MUSSELS FRITES | 16

WHITE WINE, FENNEL, ROASTED GARLIC, HOUSE CUT FRENCH FRIES

ROASTED BONE MARROW | 17

RED ONION JAM, ARUGULA, PICKLED ONION, GRILLED FOCACCIA

SOUP & SALADS

CREAMY LOBSTER BISQUE | 12

CROUTON, LOBSTER, CRÈME FRAICHE, FINE HERBS

FRENCH ONION SOUP | 10

CARAMELIZED ONION, SHALLOT, SHORT RIB, JAGERMIESTER

STEAKHOUSE CAESAR | 11

PARMIGIANO REGGIANO, GARLIC FOCACCIA CROUTON, SLICED BRESAOLA
SMOKED CAESAR DRESSING

SPRING STRAWBERRY SALAD | 11

STRAWBERRIES, ARUGULA, CHICORY, WHIPPED POINT REYES, CANDIED WALNUTS

BLUE CRAB LOUIE SALAD | 17

GREEN GODDESS DRESSING, CUCUMBER, HEIRLOOM TOMATO, EGG, PICKLED SHALLOTS

r e s t a u r a n t
FIFTY-NINE
b a r

PRIME AGED STEAKS & CHOPS

28 DAY DRY AGED PRIME RIBEYE* | 74
18 OZ.

28 DAY DRY AGED PRIME NEW YORK STRIP* | 59
14 OZ.

28 DAY DRY AGED PRIME PORTERHOUSE* | 130
32 OZ

28 DAY WET AGED FILET MIGNON* | 49
10 OZ.

28 DAY WET AGED CHIMICHURRI SKIRT STEAK* | 39
12 OZ.

14 DAY DRY AGED PRIME RACK OF LAMB* | 65
THREE BONE RACK

SAUCES

59 STEAK SAUCE, CHIMICHURRI,
CRÈME FRAICHE HORSERADISH, PEPPERCORN
BRANDY, BERNAISE, REDWINE DEMI GLACE

ACCESSORIES

POINT REYES BLUE CHEESE | 9
LUMP CRAB | 12
LOBSTER BEURRE MONTE | 12

CHEF'S PLATES

CEDAR WOOD SALMON | 31
BACON AND POTATO HASH, BOURBON GASTRIQUE

SPRING PEA RISOTTO | 27
ASPARAGUS, CHARRED ONION, BABY SNAP PEAS, TARRAGON OIL

THICK CUT KUROBUTA PORK CHOP | 32
CITRUS MOSTARDA, BUTTERED POPCORN POLENTA, ARUGULA SALAD

CHICKEN ROULADE | 26
CHICKEN CONFIT, HONEY TRUFFLE JUS, CAULIFLOWER SILK, SPINACH

MKT CATCH | 38
CHEF'S DAILY CREATION

CRISPY FRIED SOFTSHELL CRAB | 34
SUCCOTASH, GREEN ONION SOUBISE, CREOLE OIL

SIDES | 8

GRILLED ASPARAGUS & PARM
MASHED POTATOES
SUMMER VEGETABLE SUCCOTASH
ROASTED GARLIC WILD MUSHROOMS
HOUSE CUT ROASTED GARLIC & PARM FRIES
SMOKED GOUDA MAC & CHEESE
CREAMED SPINACH
DUCKFAT SMASHED MARBLE POTATOES

*CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS 5.13.19