
STARTERS

Beef Carpaccio | 18

Thinly sliced beef tenderloin, pickled mustard seed, red onion, crispy garlic, parmesan, capers, served with toast points

Crab and Artichoke Dip | 20

Crab, salmon, shrimp, artichoke, shallot, blistered peppadew, fontina, scallion, lemon, tarragon bread crumbs, served with toast points

Tenderloin Tips | 18

Beef tenderloin, bacon, house steak sauce

Whipped Feta | 16

Feta, lime, cilantro, charred and pickled corn, jalapeño-pineapple relish, crispy garlic, chili threads

Crab Cakes | 26

Pan seared crab cakes, citrus salad, lemon rémoulade, pickled red onion, preserved lemon

For your convenience, a 20% gratuity is added for reservations of 6 or more.



SOUPS & SALADS



Senate Bean Soup | 10

Tenderloin Room classic since 1962

Smoked ham, tomatoes, northern, pinto, kidney beans

French Onion Soup | 10

Brandy and red wine caramelized onions, white cheddar, swiss,
toasted ciabatta

Caesar Salad | 12

Croutons, parmesan, house dressing

Little Gem Salad | 14

Pickled red onion, crispy bacon, tomato, hard-boiled egg, bread
crumb, buttermilk herb dressing

Add bleu cheese | 2

Greek Salad | 12

Kalamata olives, feta, tomato, red onion, house dressing

Salad Additions

Anchovy | 4 Bacon | 4 Chicken | 10 Crab Cake | 13

Filet 4 oz | 28 Shrimp | 12 Salmon 8 oz | 26

CUTS

*All cuts served with maître d' butter and house steak sauce
Certified Hereford Beef*

Pepperloin À La Tenderloin 8 oz | 74 10 oz | 92

Filet Mignon 8 oz | 72 10 oz | 90

New York Strip 12 oz | 62

Bone-In Cowboy Ribeye 20 oz | 86

Ribeye 16 oz | 74

ENTREES

Surf & Turf | 88

6 oz filet mignon, 7 oz lobster tail

Cold-Water Lobster Tail 7 oz | MP

Canadian, wild-caught- Smoked paprika, clarified butter

Verlasso Salmon | 42

Patagonia, sustainable~ Cauliflower puree, broccolini, lemon sesame sauce

Sea Scallops | 54

Cape May, New Jersey~ Herb cream, crispy fingerling potatoes, pistachio, saffron brown butter

Pork Chop 14 oz | 42

*Heritage Berkshire Farms~ Ham-hock braised white bean and leek ragout, spinach, spring onion
jus, sundried tomato*

Pan-Seared Half Chicken | 44

Joyce Farms~ Garlic mash, butter poached green beans, chicken jus

SIDES

Garlic Mashed Potatoes | 6

Green Beans | 8

Butter poached with crispy garlic, shaved parmesan

Fingerling Potatoes | 10

Fried crispy, chimichurri

Mushrooms | 10

Sautéed in Tenderloin Room house steak sauce

Brussel Sprouts | 10

Orange-ginger infused honey, feta, crispy garlic, lemon

Cajun Creamed Corn | 8

Tasso ham, poblano, sweet peppers, shallot, chive

Salt-Crusted Baked Potato | 10

*Whipped butter, sour cream and chive
limited daily availability*

Loaded Baked Potato | 14

*Cheddar, bacon, whipped butter, sour cream and chive
limited daily availability*

ENHANCEMENTS

Add an enhancement | \$4

Bleu Cheese

Chimichurri

Creamy Horseradish

Garlic Confit

Steakhouse Chili Crisp

Brandy Peppercorn