

# The Cocktail Lab

## FUZZY LOGIC

Tromba Blanco Tequila,  
Branca Menta,  
Kiwi, Lemon

## SMOKESHOW

Gem and Bolt Mezcal,  
Aperol, Watermelon,  
Lemon

## Out of the Orb

19

## AN ITALIAN IN NYC

Buffalo Trace Bourbon,  
Nonino Quintessentia,  
Cherry, Orange

## HERE COMES THE SUN

St. George Green Chile Vodka,  
Salers Gentian, Chartreuse Vegetal,  
Pineapple, Orange Blossom

## CARIBBEAN QUEEN

Brugal 1888 Rum, Planteray OFTD,  
Pierre Ferrand Dry Curaçao, Almond,  
Tamarind, Lime, Aromatics

## Craft Cocktails

19

## THE CEREMONY

St. George Botanivore Gin,  
Italicus, Matcha,  
Cucumber, Lemon

## ESPRESSO ALCHEMY

Rittenhouse Rye, Caffè Borghetti Espresso Liquor,  
Amaro Montenegro, Luxardo Amaretto,  
Espresso, Nutmeg

## PARTY PANTS

Wheatley American Vodka,  
Hibiscus, Lime,  
Grapefruit

## AMARO DAIQUIRI

Pasubio Vino Amaro, Meletti  
Amaro, Lemon, Lime,  
Peach, Aromatics

## DIABOLITA DE MASA

Habanero & Red Fresno Infused Tromba  
Blanco Tequila, Licor 43, Ginger, Blood Orange,  
Passionfruit, Pomegranate, Lime

## CALIFORNIA GREENIN'

St. George Valley Gin,  
Lime Infused Velvet Falernum,  
Green Trinity, Lemon, Ginger Beer

## From The Archives

These thoughtfully chosen cocktails honor the creativity of bartenders past and the history of D'Amico's The Continental.

19

## THE CHURCH KEY

Buffalo Trace Bourbon,  
Blueberry-Sage Shrub,  
Lemon

## NADA COLADA

Coconut infused Planteray Rum,  
Pineapple-Vanilla Bean Shrub,  
Toasted Coconut Rim

## Low Proof

16

## No Proof

11

## HUGO SPRITZ

St. Germain,  
Prosecco, Mint

## PEACH WHITE NEGRONI

C. Comoz, Lilet Blanc,  
Merlet Crème de Peche, Peach

## BUBBLY ALMOND

Almond, Lemon,  
Club Soda

## ROSEMARY FIZZ

Grapefruit, Rosemary,  
Honey

## HIBISCUS LEMONADE

Hibiscus Syrup,  
Lemon, Club Soda

# Dinner

## STARTERS

Yellowtail Carpaccio,  
Tomato, Jalapeño, Shallots\*  
25

Hand Cut Steak Tartare,  
Sauce Verte, Quail Egg\*  
24

Shrimp Cocktail, Yuzu Cocktail Sauce  
27

Octopus, Squid Ink Pasta, Celery, Salsa Verde  
29

Oysters\*  
4 each

Chicken Liver Pâté,  
Haricots Verts, Shallots, Crostini  
18

Bread Service  
6

## PLATES FOR SHARING

Caviar  
Buckwheat Popovers, Crème Fraiche, Chives\*  
Market Price

Seafood Tower  
Cold Water Lobster, Oysters, Crab, Gulf Shrimp\*  
Platter 195    Tower 295

## SALADS

Escarole Caesar, Parmigiano, Brioche Croutons  
17

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou  
20

Lobster, Burrata, Pickled Eggplant, Basil, Mâche  
33

Continental Mixed Greens  
16

Watermelon Salad, Ricotta, Watercress,  
Tomato, Cucumber, Candied Pepitas  
18

## CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,  
Truffle Carpaccio  
27

Poached Oysters, Pickled  
Cucumber, Beurre Blanc, Caviar\*  
29

## VEGETABLES

Creamed Spinach, Mornay Sauce  
14

Baby Carrots, Thyme, Garlic, Honey, Pecorino  
17

Baked Mushrooms, Garlic, Thyme  
17

Asparagus  
17

Cauliflower Risotto  
19

Cauliflower Risotto, Truffle Carpaccio  
25

Creamed Corn, Chives  
14

## NOT STEAK

Zucchini Cannelloni, Tofu Ricotta, Cherry Tomatoes,  
Basil, Cashew Butter - VEGAN  
36

Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
33

Parmesan Crusted Chicken Breast,  
Lemon-Basil Beurre Blanc, Petite Vegetables  
39

Continental Burger, Cheese, Bacon, Tomato,  
Caramelized Onions, Special Sauce, Pommes Frites\*  
27

Fresh Seafood of the Day  
Market Price

## POTATOES

Pommes Frites  
12

Mashed Potatoes  
14

Gratin, Parmigiano, Serrano Ham  
18

# Steak

## CREEKSTONE FARMS

Premium American Black Angus\*

Filet Mignon 6oz  
54

Filet Mignon 10oz  
86

## CREEKSTONE FARMS

American Black Angus USDA Certified Prime\*

Ribeye 16oz  
88

New York Strip 14oz  
87

## PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Hanger Steak 12oz  
48

Filet Mignon 6oz  
58

Filet Mignon 10oz  
88

Skirt Steak 12oz  
48

Tomahawk Ribeye for two 42oz  
170

## CONTINENTAL SPECIALTY

Piedmontese Châteaubriand 18oz,  
Petite Vegetables, Bordelaise Sauce  
165 for two

Snake River Farms Gold Bavette, 20oz,  
Petite Vegetables, Bordelaise Sauce  
120 for two

## SNAKE RIVER FARMS

America's Premier Wagyu Producer\*

Filet Mignon 6oz  
SILVER  
62

Filet Mignon 8oz  
SILVER  
82

Filet Mignon 6oz  
GOLD  
85

Filet Mignon 8oz  
GOLD  
112

New York Strip 12oz  
GOLD  
107

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut  
35/oz - Minimum 6oz

## SAUCES

Continental Sauce Verte 5 | Bordelaise Sauce 8 | Beef Fat Béarnaise 5 | Horseradish Sauce 5 | Peppercorn Sauce 8

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

# The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental we serve USDA Certified, Natural Prime and Choice Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.

## 和牛

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.