The Cocktail Lab

Out of the Orb

20

ROSITA COLORED GLASSES

G4 Reposado Tequila, Sarti Rosa,
Campari, Dolin Dry Vermouth,
Antica Sweet Vermouth, Citrus

SMOKESHOW

400 Conejos Joven Mezcal,
Aperol, St. Elder Elderflower Liquer,
Watermelon, Lemon

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

TWO MONKS WALK INTO A BAR

Brenne Single Malt French Whisky,
Yellow Chartreuse,
Benedictine, Orange

Craft Cocktails

20

THE CEREMONY

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

DIABOLITA DE MASA

Habanero and Red Fresno Infused Gran Centenario
Tequila, Licor 43, Ginger, Blood Orange,
Passionfruit, Pomegranate, Lime

SNOWBIRD

House-Infused Wheatley
Vanilla Vodka, Fig, Lemon,
Plum, Egg White

BLUEBERRY FIELDS FOREVER

St. George Terroir Gin, Blueberry,
Lavender, Dolin Dry Vermouth, Suze,
Lemon, Orange Blossom

CHEMISTRY LESSON

Inquire
About Today's
Selection

BEACHSIDE SPRITZ

St. Germain, Prosecco,
Watermelon Juice,
Mint, Lime

PARTY PANTS

Wheatley Vodka,
Hibiscus, Lime,
Grapefruit

SARU

Nikka Japanese Whisky,
Brown-Butter, Banana,
Maderia, Walnut

ISLAND GLOW

Maestro Dobel Diamante Tequila,
FAIR Passionfruit Liquor,
Mango, Citrus, Tajin

From The Archives

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

20

HEMINGWAY ONCE SAID...

Ron Matuselum Gran Reserva 15yr Rum,
Luxardo Marischino, Grapefruit,
Lime, Angostura

RICH KIDS

House-Infused Wheatley Lemon Vodka,
Merlet Pear Liqueur, Apple,
Cinnamon, Lemon, Cranberry

No Proof

14

SPA DAY

Cucumber, Pineapple,
Mint, Lime, Club Soda

SOLTÉ

Fresh Brewed Unsweeted Iced Tea,
Mango, Pineapple, Mint, Lemon

HIBISCUS LEMONADE

Hibiscus, Lemon,
Club Soda

AN APPLE A DAY

Apple, Cinnamon,
Lemon, Ginger Beer

Dinner

STARTERS

Yellowtail Carpaccio,
Tomato, Jalapeño, Shallots*
27

Hand Cut Steak Tartare, Sauce Verte, Quail Egg*
25

Shrimp Cocktail, Yuzu Cocktail Sauce
27

Oysters*
4 each

French Onion Soup
22

Seared Foie Gras, Pain d'épices, Pickled Kumquat*
32

Coquilles Saint-Jacques
26

Tuna Crudo, Smoked Tomatoes,
Tomatillo, Spring Onion*
25

Chicken Liver Pâté,
Haricots Verts, Shallots, Crostini
19

Ciabatta, Butter, Salt
10

PLATES FOR SHARING

Caviar
Blinis, Crème Fraiche, Chives*
Market Price

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

SALADS

Escarole Caesar, Parmigiano, Brioche Croutons
20

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
21

Lobster, Burrata, Pickled Eggplant, Basil, Mâche
35

Continental Mixed Greens
19

Baby Gem Lettuce, Onion, Tomato,
Bacon, Buttermilk Blue Cheese Dressing
19

Beet Salad, Meredith Farms Goat Cheese, Arugula, Pickled Beets
20

NOT STEAK

Meatloaf, Sherry, Mushrooms, Mashed Potatoes
35

Parmesan Crusted Chicken Breast,
Lemon-Basil Beurre Blanc, Petite Vegetables
43

Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions,
Special Sauce, Pommes Frites*
28

Iberico Pork Chops, Sauce Charcuterie*
64

Warm Steamed Vegetables, Cannellini Bean Purée,
Champagne-Lemon Vinaigrette
34

Bolognese, Tagliatelle
34

Fresh Seafood of the Day
Market Price

CAVIAR & TRUFFLES

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

SRF Gold Skewers,
Porcini Puree, Truffle Caviar*
34

POTATOES

Pommes Frites 15

Truffle Fries 19

Mashed Potatoes 16

Gratin, Parmigiano, Serrano Ham 21

Twice Baked, Fontina, Black Truffle 22

VEGETABLES

Creamed Spinach, Mornay Sauce 16

Baby Carrots, Thyme, Garlic, Honey, Pecorino 18

Baked Mushrooms, Garlic, Thyme 18

Asparagus 20

Cauliflower Risotto 20

Cauliflower Risotto, Truffle Carpaccio 26

Creamed Corn, Chives 16

CHEF Andrew Wicklander SOUS CHEFS Jimmy Loor & Sebastien Caron GENERAL MANAGER Beau Harris MANAGERS Jeff Marlow, Brian Zippert & Logan Dewar

Steak

CREEKSTONE FARMS

Premium American Black Angus*

Filet Mignon 6oz
60

Filet Mignon 10oz
90

Hanger Steak 12oz
49

Ribeye 16oz
90

New York Strip 14oz
89

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER - BMS 5
64

Filet Mignon 8oz, SILVER - BMS 5
84

Filet Mignon 6oz, GOLD - BMS 9-10
87

Filet Mignon 8oz, GOLD - BMS 9-10
114

New York Strip 12oz, GOLD - BMS 9-10
110

CONTINENTAL SPECIALTY

Pat LaFrieda
850 Prime Tomahawk Rib Eye 40oz
250

Pat LaFrieda
850 Prime Porterhouse 40oz
225

PAT LAFRIEDA

Prime 850 Club Meat Purveyor*

50 day Dry-Aged Bone-in Ribeye 22oz
125

50 day Dry-Aged New York Strip 14oz
110

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 6oz
60

Filet Mignon 10oz
90

New York Strip 14oz
74

Ribeye 16oz
86

ALTAIR

Australian Grassfed Wagyu*

Ribeye 16oz - BMS 3-4
92

BLACK OPAL

F1 Australian Wagyu*

New York Strip, 14oz - BMS 6-7
110

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut - BMS 12
35/oz - Minimum 6oz

ADDITIONS

Shaved Black Truffles - 3 grams 60 | Seared Foie Gras* 28 | Grilled Lobster Tail MP

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.

Pat LaFrieda Meat Purveyors started the Prime 850 Club, a premium Prime program. The name is derived from the USDA score that serves as the threshold to qualify for the program. 850 points and above accounts for the top 5% of Prime beef. Prime Club 850 leverages our already refined Black Angus program, with its focus on pasture raised and grain finished beef.

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.

Altair's grass fed Australian Wagyu combines traditioinal Wagyu's marbling and sumptuous texture with the clean minerality of grass fed pature-raised cattle. The unique breeding creates distinctive, melt-in-your-mouth flavor and a luxurious culinary experince. Altair comes from three founding pillars; Genetics, Grass, and Time. Carefully selected Tajima Wagyu bloodines are combined with British and European dam lines.

Black Opal is named after the iconic Australian gemstone. Australian black opals are the rarest and most highly valued form of opal. They're known for their dark body tone and vibrant flecks of colour formed over millions of years. Like its namesake, the genetic lineage of Black Opal Wagyu is many years in the making. Black Opal strikes the perfect balance of robust beef flavour, fine white marbling and buttery texture. And it's all thanks to our signature Harmony process.

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.