

# LEXINGTON GRILL

## From the Sea

Alaskan Crab Doughnut (D/G) Remoulade Sauce, Cucumber & Ruby Grapefruit	105
Atlantic Smoked Salmon (G/D/N) Double Smoked, Mango Mustard, Pumpernickel Bread	75
Seared Boston Bay Scallops (G/N/D) Corn Purée, Fried Polenta Quinoa, Lemon Thyme Gel	105 ₪
Tiger Prawns Cocktail American Cocktail Sauce, Edamame, Lemon Mint Caviar	95

## SOUPS

Organic Tomato Soup (V/D) Basil Purée, Olive Oil	65
Clam Chowder (A/D/G) Little Neck Clam, Potato Pearl, Veal Bacon	70

## Starters

Classic Caesar Salad (V/G)	75
Add: Grilled Corn-Fed Chicken Breast	95
Modern Waldorf Salad (N)	58
Smoked Duck, Truffle Aioli, Balsamic Caviar	
Seared Foie Gras (N/G/D)	85 ₪
Golden Berries Purée, Hazelnuts Butter, Brioche	
Burrata & Tomato (V/D)	95 ₪
Colorful Cherry Tomato, Chive Powder	
Lexington Steak Tartar (G)	95
USDA Prime Beef Tenderloin, Grape Mustard, Country Bread	
Lexington Seasonal Salad (V/G)	50
Green Peas, Quinoa, Roasted Carrots, Datterini Tomatoes	
Ginger, Sweet Potato Crisps, Flaxseed Croutons	

## Authentic Kobe Beef

### 'Miyazaki' Japanese A-5

**Kobe Striploin** 180g. 716 ₪

### Australian 'Margaret River Farm'

### Full Blood Wagyu Beef – Grade 6-7

**Rib-Eye Steak** 300g. 455

**Tenderloin** 200g 395



## Prime Beef

### USDA 'Fox River' Certified Prime American Beef

Rib-Eye Steak	300g.	295
NY Striploin	350g.	260
Tenderloin	220g.	280
T-Bone Steak	500g.	305

### USDA In-House Dry Aged 'Green Bay' Certified Prime American Beef - Aged for 45 Days

Rib-Eye Steak 300g. 295

### Gentlemen Jack Whiskey Dry Aged Beef (A)

#### American Beef – Aged for 45 days

Striploin 250g. 270 ₪

## Sides

Potato Gratin (D)	Hand Cut Fries	30
Grilled Vegetables	Wild Mushroom	
Creamy Spinach (D)	Tomato Salad (V)	
Macaroni and Cheese (D/G)	Corn on the Cob (D)	
Mashed Potato Classic or Truffle (D)	Classic Baked Potato (D)	

## Other Grills

Whole Grilled Maine Lobster	485
Grilled King Prawns	230
Milk-Fed Veal Chop	255 ₪
Surf & Turf	360
USDA Prime Tenderloin & ½ Maine Lobster	

## Grills to Share

Châteaubriand	500g.	530
Cowboy Steak	800g.	395 ₪
Chef's Selection of Finest Meats & Seafood (A)		395
USDA Prime Tenderloin, Braised Wagyu Cheek		per person
Maine Lobster & King Prawns		

## Sauces

Béarnaise (D)	Black Peppercorn	12
Lemon Butter (D)	Wild Mushroom Cream (D)	
Red Wine Bordelaise (A)	Whole Grain Mustard (D)	
Stilton Cheese (D)		
Foie Gras Add On		40 ₪

## Lexington Mains

Braised Wagyu Beef Cheek & Prime Beef Tenderloin (A/G) Braised for 12 Hours, Carrot Purée, Asparagus	205 ₪
Lamb Shoulder (D) Braised for 10 Hours, Kale, Mashed Potatoes, Mushroom	185
Pan Seared Line Caught Sea Bass (D) Sautéed Spinach, Lemon Butter Sauce	205
Corn-Fed Baby Chicken Brick (D/G) Rosemary Fingerling Potatoes, Brocolini, Crispy Shallots	175

## Vegetarian

Barley "Risotto" with Herbs Juice (G/D) Beetroot Chips, Wild Mushrooms, Nage Olive Oil Reduction	85
Gnocchi & Squash (D/G/N) Roasted Squash, Semi Sundried Tomatoes, Pesto	95

## W Chef Recommendation

Contains: (A) Alcohol (V) Vegetarian (N) Nuts, (G) Gluten, (D) Dairy. All prices are in United Arab Emirates Dirham and **inclusive** of 10% service charge and 5% VAT.

If you have a food allergy or special dietary requirement please inform a member of our hospitality team.