



LB Steak City Center Bishop Ranch | 6000 Bollinger Canyon Road Suite 1614, San Ramon, CA 94583  
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## Cocktail Parties Hors d'œuvres

### Appetizers – Priced Per Piece *(Minimum order of 15 pieces)*

#### Premium Appetizers

##### Oyster Raw Bar\*

market oysters, lemon juice,  
Tabasco, horseradish 3.00

##### Watermelon Tomato Caprese

mozzarella, basil, balsamic reduction 4.00

##### NY Steak Crostini

horseradish cream, chives 4.00

##### Smoked Trout Deviled Eggs

trout roe 4.00

##### Scallop Ceviche Cups

jalapeño, lime, olive oil 3.50

#### Essential Appetizers

##### Wild Mushroom Toast

herbed goat cheese 2.50

##### Mini Wagyu Sliders

caramelized onions, blue cheese,  
bacon, chipotle aioli 5.00

##### Garlic Cayenne Prawns

toast points 5.00

##### NY Tenderloin Kebabs

mushrooms, onions, peppers 4.50

##### Crab Cake Bites

panko crusted, remoulade 4.00

### Platters – Priced Per Person *(Minimum order of 15 pieces)*

#### Charcuterie Platter

mostarda, cornichons, crackers 6.00

#### Artisan Cheese Platter

variety of local cheese, assorted accompaniments 6.00

#### Crudité Platter

seasonal grilled and raw vegetables 3

\*served raw



## Dinner



### Dinner I

70.00 per person

*1st Course*

**LB Caesar**

romaine, Parmigiano Reggiano,  
garlic croutons

*2nd Course Choices*

**12 oz New York**

green peppercorn sauce,  
sautéed wax beans, mashed potatoes

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**Fried Chicken**

air chilled airline chicken breast,  
waxed bean succotash, fried potatoes,  
chipotle cream sauce

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**Herb Risotto**

burrata, market vegetables

*Dessert Choices*

**Chocolate Molten Cake**

ice cream of the day

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**Vanilla Bean Crème Brûlée**

fresh fruit

### Dinner II

80.00 per person

*1st Course*

**LB Caesar**

romaine, Parmigiano Reggiano,  
garlic croutons

*2nd Course Choices*

**14 oz Rib Eye**

red wine Bordelaise, mashed potatoes,  
pan roasted mushrooms

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**Pan Roasted Loch Duart Salmon**

celery root purée, bell peppers,  
Padrón peppers, shishito peppers

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**Herb Risotto**

burrata, market vegetables

*Dessert Choices*

**Chocolate Molten Cake**

ice cream of the day

~

**Vanilla Bean Crème Brûlée**

fresh fruit

**Embellish your Entrées!**

Add 3 Prawns for 8.00, 2 Pan Seared Scallops for 10.00,  
or Lobster Tail for 44.00 per plate



**Dinner III**  
**90.00 per person**

*1st Course*

**Little Gem Salad**  
green goddess, avocado,  
crispy shallots, tarragon, kumquat

*2nd Course*

**Dungeness Crab Cake**  
remoulade, micro greens

*Entrée Choices*

**8 oz Prime Filet Mignon**  
green peppercorn sauce,  
sautéed wax beans, mashed potatoes

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**Pan Roasted Loch Duart Salmon**  
celery root purée, bell peppers,  
Padrón peppers, shishito peppers

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**14 oz Rib Eye**  
red wine Bordelaise, roasted fingerling potatoes,  
pan roasted mushrooms

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**Herb Risotto**  
burrata, market vegetables

*Dessert Choices*

**Chocolate Molten Cake**  
ice cream of the day

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**Vanilla Bean Crème Brûlée**  
fresh fruit

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**Chocolate Butterscotch Bread Pudding**  
bourbon caramel sauce



**Dinner IV**  
**120.00 per person**

*1st Course*

**Little Gem Salad**  
green goddess, avocado,  
crispy shallots, tarragon, kumquat

*2nd Course Choices*

**Dungeness Crab Cake**  
remoulade, micro greens

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**Braised Pork Belly**  
seasonal accompaniments

*Entrée Choices*

**Surf & Turf ~ Choose Your Cut**  
**8 oz Prime Filet Mignon**  
**22 oz Prime "Cowboy" Rib Eye**  
two garlic prawns,  
red wine Bordelaise, mashed potatoes,  
sautéed wax beans

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**Bacon Wrapped Scallops**  
potato purée, pineapple butter,  
summer fruit relish

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**Herb Risotto**  
burrata, market vegetables

*Dessert Choices*

**Chocolate Molten Cake**  
ice cream of the day

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**Vanilla Bean Crème Brûlée**  
fresh fruit

~  
**Chocolate Butterscotch Pudding**  
bourbon caramel sauce