

OYSTER

MIGNONETTE

Fresh Oysters Served Raw with our Champagne Shallot, Cucumber, Salsa Verde Mignonette

22

GRILLED

Cooked to Perfection with Garlic Butter, Parmesan Cheese

24

ROCKEFELLER

an Italian take on a Classic, Parmesan Cream Sauce, Crispy Pancetta

27

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INSALATA

HRIMP COCKTAIL ulf Shrimp, Housemade Cocktail Sauce, Lemon	24	CAESAR Romaine Gem Heart Leaves, Crostini, Served Tableside	191
any our imp, rivatemant counter ounce, Lemon			
TEAK TARTARE —————	25	Oranges, Toasted Walnuts, Salsa Verde,	
and Chopped Prime Beef Tenderloin, Capers, Shallots, ijon, Cornichons, Egg Yolk, Toast Points		Oranges, 10astea wainuts, Satsa verae, Honey Crostini	
JNA TARTARE	26	RUSTICA Cucumber, Roasted Beets, Bulgarian Feta,	
resh Yellowfin Tuna, Avocado, Watermelon Radish, resno Pepper, Wonton Chips, Ponzu Sesame Sauce	20	Olives, Gem Lettuce, Watercress, Tomato, Lemon Herb Viniagrette	
A N	NTIF	PASTO	
OCACCIA DI CASA ocaccia Duo: Roasted Tomato & Rosemary Parmesan.	N T I I	CRAB CAKES Jumbo Lump Crab Cakes, Grain Mustard Aioli, Arugula, Radish, Fresno Pepper	_
FOCACCIA DI CASA Tocaccia Duo: Roasted Tomato & Rosemary Parmesan. Garlic Herb Butter & E.V.O.O Balsamic Blend FRITTO MISTO Tried East Coast Squid, Baby Shrimp, Peppadew		CRAB CAKES Jumbo Lump Crab Cakes, Grain Mustard Aioli,	
A Nocaccia Di Casa Socaccia Duo: Roasted Tomato & Rosemary Parmesan. Garlic Herb Butter & E.V.O.O Balsamic Blend FRITTO MISTO Scried East Coast Squid, Baby Shrimp, Peppadew Seppers Ammoglio FPICY SHRIMP DIAVOLO autéed Gulf Shrimp, Lemon, Garlic Butter, White Vine, Tomato, Grilled Crostini, Fried Leeks	. 9	CRAB CAKES Jumbo Lump Crab Cakes, Grain Mustard Aioli, Arugula, Radish, Fresno Pepper WAGYU MEATBALLS	_
OCACCIA DI CASA Decaccia Duo: Roasted Tomato & Rosemary Parmesan. arlic Herb Butter & E.V.O.O Balsamic Blend RITTO MISTO Tied East Coast Squid, Baby Shrimp, Peppadew Peppers Ammoglio PICY SHRIMP DIAVOLO Sutéed Gulf Shrimp, Lemon, Garlic Butter, White	9	CRAB CAKES Jumbo Lump Crab Cakes, Grain Mustard Aioli, Arugula, Radish, Fresno Pepper WAGYU MEATBALLS Tomato Basil Sauce, Mornay, 3pcs SAUSAGE AND PEPPERS Hungarian Peppers, Italian Sausage, Potato,	

Sexy Steak advises caution when enjoying menu items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. For connoisseurs with allergy concerns & dietary preferences, please seek the guidance of our staff. Food prepared in our restaurant may contain: milk, eggs, wheat, peanuts, and tree nuts.

Kindly be advised that 20% gratuity will be added to every bill. Your continued patronage is greatly appreciated.

Lexy is a state of mind.



IL MACELLAIO

THE BUTCHER

Each selection is presented with our signature Sexy Steak steak knife - Take yours home for \$40.

	07	BONE-IN NY STRIP USDA Prime, 220z	
.IB EYE CAP USDA Prime, 80z	67	BUNE-IN NY SIRIP USDA FIIME, 2202	Σ
'EAL CHOP 120z	67	LAMB CHOPS 4pc, Salsa Verde —	6
			_
BONE-IN TOMAHAWK Imported, 30oz Australian Wagyu	185	WAGYU RIBEYE — 115 Imported, 160z Australian Wagyu	
BISTECCA FIORENTINA Bone-in, Thick Cut, 32oz Porterhouse	148	SURF & TURF 100z Filet Mignon, 100z South African Lobster Tail	
eic.	NATUDE EN	THINGEMENTS	
		HANCEMENTS - CAFE DE PARIS BUTTER +4 LOBSTER TAIL +80	
ENTREÉS		S H A R E	
USHROOM TRUFFLE RISOTTO Id Mushrooms, Shallots, Parmigiano giano, Truffle Oil	32	SAUTEÉD CORN Butter, Parmigiano Reggiano, Calabrian Chili Pepper	
STA CARBONE * atoni, Calabria Peppers, Creamy Tomato Sauce	32	CARAMELIZED CARROTS Brown Sugar, Butter, Cognac	
STA DEL BOSCO * tteed Beef Tenderloin Tips, Spinach, Wild Mushrooms,	43	ROASTED BROCCOLINI Garlic, E.V.O.O, Italian Breadcrumbs	1
ozzapreti, Madiera Cream, Truffle Oil, Ricotta PPARDELLE BOLOGNESE *	34	CIPOLLINI AL FORNO Cipollini Onion & Wild Mushroom Roasted in E.V.O.O	1
ssed with Housemade Meat Sauce		SAUTEÉD GREEN BEANS Almondine	1
HICKEN VALDOSTANA eaded Amish Chicken Breast, Proscuitto, Melted atina Cheese, Roasted Garlic White Wine Sauce	37	PORTOBELLA MUSHROOMS Mushrooms, Balsamic Marinade, Zip Sauce	1
HICKEN LIMONE ttéed Amish Chicken Breast with Artichoke Hearts, pers, Lemon, White Wine	- 36	TRUFFLE PARMESAN FRIES Truffle Oil, Parmigiano Reggiano	1
DBSTER SCAMPI z, South African Lobster Tail, Traditional Scampi	- 80	YUKON MASHED POTATOES ————————————————————————————————————	1
DOVER SOLE Garlic, Lemon, Dic	ed Tomatoes	White Wine Sauce, Capers, Served Tableside 85	

*All pastas are freshly made in-house daily using Duram wheat Semolina flour

Lexy minds think alike.