



## SALADS & APPETIZERS

**GREEN SALAD** ~ 55  
Mixed lettuce, cherry tomato, red radish, cucumber, balsamic dressing

**LETTUCE WEDGE** ~ 55  
Iceberg wedge and blue cheese dressing with its crumbles (D)

**QUINOA SALAD** ~ 55  
Served with spring onion, cilantro, tomato, rocket leaves, goat cheese with honey mustard dressing (D)  
add beef 15      add tuna tataki 20

**THE 86 CAESAR SALAD** ~ 55  
Iceberg lettuce, tomato, and cheese with caesar dressing (D)(G)(I)  
Served with your choice of:  
crispy chicken 15      smoked shrimps 20

**BURATTA & TOMATO SALADS** ~ 95  
Heirloom tomato, buratta cheese, baby rockets, balsamic reduction, truffle oil and crispy parmesan (D)

**SEAFOOD CEVICHE** ~ 95  
Shrimps, sea bass, tiger milk, shallots and salsa (R)

**SRIRACHA SHRIMPS** ~ 100  
Fried shrimps served with spicy mayonnaise (D)(N)(G)

**CRISPY CALAMARI** ~ 85  
Lightly fried calamari served with sweet chilli sauce (D)(G)

**BEEF TARTAR** ~ 150  
Wagyu steak, shallots, chives, radish, bell pepper coulis and micro greens (A)(R)

**AHI TUNA** ~ 90  
Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer (A)(N)(G)(R)

**WAGYU CARPACCIO** ~ 105  
Thinly sliced wagyu with fresh rocket and crispy parmesan (D)(G)(R)  
add black truffle 20

**SOUP OF THE DAY (D)(G)** ~ 55

Ask your server for the available soup.

## FROM THE LAND

All our premium steaks are seasoned in finest salt and pepper mix, topped with butter, and broiled to your preference.

*Prime Cuts (with one sauce of your choice)*

**FILET** 8oz 255      12oz 320  
tender cut of lean beef

**RIBEYE** 12oz 255      16oz 310  
well marbled and juicy cut

**NY STRIP** 12oz 265      16oz 285  
tender section of short loin firmer than ribeye

**COWBOY RIBEYE** 22oz 350  
perfectly marbled bone-in cut

**BONE-IN FILET** 16oz 390  
delicious cut of tender filet near the bone

*Wagyu (with one sauce of your choice)*

**FILET** 12oz 465      16oz 490

Foie Gras : 50 aed

Oscar Style : 60 aed

Shrimps : 50 aed

Lobster tail : 80 aed

**SMOKED SHORT RIBS** ~ 220

over night smoked ribs with bbq sauce, served with mashed potato and corn (D)(G)

**LAMB RACKS** ~ 270  
slow braised or broiled to your preference lamb rack, served with mashed potato and brussels sprouts (D)(G)

**PORTERHOUSE** ~ 630  
40 oz of a rich strip and tenderloin served with your choice of 2 sauces

**TOMAHAWK** ~ 710  
40 oz of bone-in Ribeye served with your choice of 2 sauces

**SAUCES** ~ 15      Mushroom Sauce      Peppercorn Sauce  
Hollandaise Sauce      Clarified Butter  
Blue Cheese Sauce      Chimichurri Sauce  
Red wine Sauce      Béarnaise Sauce

## SIDES

**POTATO AU GRATIN (D)(G)** ~ 50

**GARLIC MASHED POTATO (D)** ~ 40

**BAKED POTATO (D)(G)** ~ 55

**CHUNKY FRIES** ~ 40

**FRENCH FRIES** ~ 35

**GRILLED ASPARAGUS** ~ 45

**BRUSSELS SPROUTS WITH BACON (D)** ~ 35

**STEAMED BROCCOLI** ~ 45

**CREMINI MUSHROOM (D)(G)** ~ 40

**FRIED ONION RINGS (D)(G)** ~ 35

**ROASTED CORN (D)** ~ 40

**CREAMY SPINACH (D)(G)** ~ 45

**LOBSTER MAC & CHEESE (D)(G)** ~ 75

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Very Red	Red	Pink Center	Slightly Pink Center	No Pink
Cool Center	Warm Center			Fully Broiled

## THE 86 SIGNATURES

**GRILLED CHICKEN BREAST** ~ 155  
served with creole cream sauce and broccoli mash (D)

**THE 86 SPECIAL SUSHI** ~ 155  
Wagyu meat, sushi rice, ginger pickles, wasabi paste and soya

**SEARED SEA SCALLOP** ~ 120  
Served with mushy peas puree, Bacon creamy Sauce and fried Capers (D)(G)

**SURF & TURF** ~ 385  
Filet 8 oz & Lobster, served with grilled foie gras and clarified butter with herbs (D)(G)

**SOUS VIDE RIBEYE** ~ 275  
Served with chimichurri sauce, chunky fries and lentil casserole (D)

**CRAB CAKE** ~ 175  
Breaded jumbo crab cakes served with lemon butter (D)(N)(G)

## FROM THE SEA

**LOBSTER THERMIDOR** ~ 395  
Baked in mushroom creamy cheese sauce, served with mushroom risotto (D)(G)(A)

**GRILLED SEA BASS** ~ 195  
Sea bass fillet with warm quinoa salad and fennel with orange (D)(G)

**JUMBO SHRIMPS** ~ 110  
Grilled shrimps with honey soya glaze (D)(G)

**MUSSELS POT** ~ 125  
Cooked mussels with white wine creamy sauce (D)(A)

**TUNA TACU TACU** ~ 165  
Seared Tuna with black pepper & orange zest, served with mashed lentil and rice (D)(G)(R)

**SEAFOOD TOWER (cold)** ~ 310/575  
Lobster, king crab, colossal blue crab meat, jumbo prawns with sriracha lime and cocktail dipping sauce (D)(G)(R)

## VEGETARIAN

**APPETIZERS:**  
**THE BOWL** ~ 95  
Brown rice, black beans, sweet corn, lettuce, cheddar, zucchini tempura, avocado and salsa (D)(G)

**CHEF'S SALAD** ~ 65  
Mixed greens, asparagus, palmetto, strawberry, artichoke, corn, and cranberry vinaigrette

**MAINS:**  
**SPINACH LASAGNA** ~ 125  
Creamy spinach, tomato sauce, cream sauce, parmesan cheese (D)(G)

**STUFFED PORTOBELLO** ~ 110  
Portobello mushroom, asparagus, onion, truffle oil, parmesan (D)(G)

**QUINOA SLIDERS** ~ 105  
Quinoa Pate, avocado, caramelized onion, pickles, lettuce, served with truffle fries (D)(G)

**EGGPLANT PARMIGIANA** ~ 120  
Baked eggplant, basil tomato sauce, parmesan cheese (D)(G)

(N)-Nuts (D)- Dairy (A)-Alcohol (G)-Gluten (I)-Egg (R)- Raw

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

All prices are inclusive of 7% Municipality fee and 5% VAT.



THE STEAKHOUSE

## SOFT BRUNCH

~ 325 ~

## HOUSE BRUNCH

~ 495 ~

### TERMS & CONDITIONS:

Brunch timings are from 12:30PM and the last orders are served at 3.30PM for Food & Beverages. Evening Brunch timings are from 7:00PM and the last orders are served at 10:30PM for Food & Beverages. May not be combined with any other discounts or the A la Carte Menu. \*Subject to change without notice.

### COCKTAILS

#### APEROL SPRITZ

Aperol, grapefruit syrup, sparkling wine, soda water

#### MOJITO

Rum, mint, fresh lime juice, simple syrup, soda water

#### THE 86 GIN AND TONIC

London Dry Gin, ginger infused with lemongrass syrup, tonic water

#### FROZEN STRAWBERRY MARGARITA

Tequila, lime juice, strawberry puree

#### SCOTTISH LEMONADE

Whiskey, fresh lemon and lime juice, lemonade

#### NERO MARTINI

Vodka, vanilla syrup, coffee liqueur, espresso

### MOCKTAILS

#### VIRGIN MARY

Tomato juice, lemon juice, Worcestershire sauce, tabasco, salt n' pepper

#### FROZEN MERRY BERRY

Strawberry puree, lime juice, grenadine syrup,

#### VIRGIN MOJITO

Mint, fresh lime juice, simple syrup, soda water

#### PEACHY PASSION

Peach puree, passion fruit, apple juice, lemon juice, soda water

#### PINK HONEY

Cranberry juice, honey syrup, lemon juice, ginger juice, Soda water

### WINE AND BEER

#### RED WINE:

Argento Malbec, Argentina

#### WHITE WINE:

G&G Pinot Grigio, Italy

#### BEER\*

### SPIRITS

TEQUILA

GIN

RUM

WHISKEY

VODKA

### SOFT DRINKS

### JUICES

PEPSI/ DIET PEPSI

TOMATO

7UP

CRANBERRY

GINGER ALE

PINEAPPLE

TONIC WATER

ORANGE

SODA WATER

APPLE

### STARTERS

#### THE 86 CAESAR SALAD (V)(D)(G)

creamy Caesar dressing with egg and cheese

#### POMODORO MOZZARELLA SALAD (D)

beefsteak tomato with mozzarella cheese and balsamic dressing

#### GREEN SALAD

mixed lettuce cherry tomato, red radish, cucumber, and balsamic dressing

#### SRIRACHA SHRIMP (V)(D)

fried shrimp with spicy mayonnaise

#### TUNA TAKI TAKI (V)(D)(A)

cajun pan seared raw tuna with Beer based mustard sauce

#### THE CARPACCIO (V)(D)(G)

thinly sliced raw beef with fresh rocket salad and parmesan cheese

#### OYSTER\*

fine de claire No -4 oyster with Red shallot vinegar

#### SOUP OF THE DAY (D)(G)(N)

ask the server for the chef special soup

### MAIN

Selection of one Entrée per person

#### FILET 8 oz (D)

the most tender cut of the beef

#### RIBEYE 12 oz (D)

well marbled juicy steak

#### SMOKED BEEF SHORT RIBS 8oz (D)(G)

smokey flavor; bbq short ribs

#### NY STRIPLOIN 12 oz (D)

full bodied texture slightly firmer than ribeye

#### THE 86 STEAKHOUSE MEAT PLATTER (D)

half chicken breast 5oz/ lamb chop 5 oz/ Filet 5 oz

#### LAMB CHOPS 12oz (D)

marinated lamb chops with balsamic dressing

#### BROILED CHICKEN BREAST (D)

garlic herb marinated chicken

#### MEDITERRANEAN SEA BASS FILET (D)

broiled sea bass with caper dill herb butter

#### VEGETABLE PLATTER (D)

asparagus, mushroom, broccoli, cherry tomato

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### SIDES

#### MASHED POTATO (D)

#### FRENCH FRIES (D)(G)(N)

#### SAUTÉED MUSHROOM (D)(G)

#### CREAMY SPINACH (D)(G)

#### MAC & CHEESE (D)(G)

### SAUCES

#### MUSHROOM SAUCE (D)(G)(N)

#### HOLLANDAISE SAUCE (D)(G)

#### CHEESE SAUCE (D)(G)

#### PEPPER CORN SAUCE (D)(G)

#### BERNAISE SAUCE (D)

### DESSERT

#### THE 86 PETIT CHEESE CAKE (D)(G)(N)(V)

cream cheese with , butter, and graham crackers

#### CHOCOLATE COFFEE CAKE (D)(G)(N)(V)

espresso base chocolate cake

#### VANILLA CRÈME BRÛLÉE (D)(G)(V)

crispy caramelized top into a thick creamy custard base

#### THE 86 ICE CREAM (D)(G)(N)

ask your server for available flavors

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