

RAW BAR & SEAFOOD COCKTAILS

OYSTERS ON THE HALF SHELL* \$25
red wine mignonette

TUNA TARTARE* \$23
bigeye tuna, lemon, capers, remoulade

SHRIMP COCKTAIL \$24
cocktail sauce

HERRING UNDER A FUR COAT \$18
beets, dill, potatoes

CAVIAR*

SERVED WITH

blini, egg white, egg yolk, red onion, crème fraîche & chives

**PETROSSIAN
TSAR IMPERIAL
SIBERIAN STURGEON**
1 OZ. \$160

**PETROSSIAN
TSAR IMPERIAL
OSSETRA**
1 OZ. \$205

**PETROSSIAN
TSAR IMPERIAL
KALUGA**
1 OZ. \$185

APPETIZERS

CRAB STUFFED AVOCADO \$27
fresh citrus

SUPREMES OF GRAPEFRUIT \$16
honey dressing, dill oil

PIGS IN A BLANKET \$15
puff pastry, deli mustard

STEAK TARTARE* \$45
hand-chopped filet, caviar

MARYLAND CRAB CAKE \$32
jumbo lump crab meat

SOUPS & SALADS

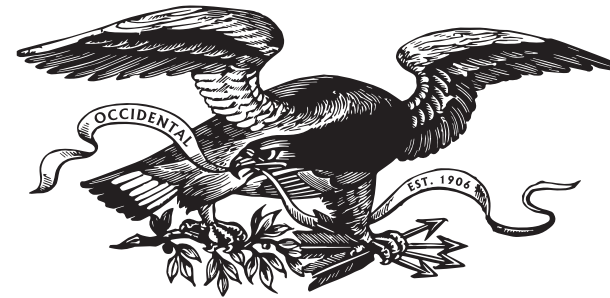
LOBSTER BISQUE \$24
cognac and cream

CAVIAR VICHYSOISE \$26
creamy potato, leeks

WEDGE SALAD* \$18
Nueske's bacon, Point Reyes
blue cheese

CHINESE CHICKEN SALAD \$20
shaved vegetables, mango,
wontons, peanut dressing

CAESAR SALAD \$16
crisp romaine, parmesan, rustic croutons
+ **Grilled Chicken Breast** \$12 + **Broiled Salmon** \$16
+ **Grilled Shrimp** \$15



The OCCIDENTAL

WHERE STATESMEN DINE

The Occidental has long been a destination for presidents, residents, and visitors to enjoy refined American cuisine, cocktails, and history around the same table.

FROM THE OCCIDENTAL BROILER

STEAKS

FILET MIGNON* 8 OZ. \$58
FILET MIGNON* 10 OZ. prime \$79
NEW YORK STRIP* 14 OZ. prime 40-day dry aged \$69
RIBEYE* 18 OZ. prime 40-day dry aged \$78

ACCOMPANIMENTS

BÉARNAISE \$6 **POINT REYES BLUE*** \$8
AU POIVRE \$8 **TRUFFLE BUTTER** \$12
OSCAR STYLE \$25 **SUNNY SIDE UP EGGS** \$9

PLANNING A PARTY?

*Book your next celebration with us.
We can make your event a smashing success.*

SANDWICHES

Served with Steak Fries

FRENCH DIP \$38
Swiss, au jus, horseradish

KING CRAB ROLL \$38
drawn butter, potato roll

CORNED BEEF REUBEN \$27
Swiss, sauerkraut, rye

TURKEY CLUB \$25
bacon, avocado, aioli

THE OCCIDENTAL BURGER* \$28
8 oz. prime beef, special sauce
cheddar cheese, pickles & onions

CRAB CAKE SANDWICH \$36
remoulade, brioche

ENTREES

CHICKEN PAILLARD \$22
almonds, picholine olives

BROILED SALMON* \$36
shaved fennel, herb sauce

FRENCH OMELETTE \$19
gruyère

BEEF STROGANOFF \$35
egg noodles

CHILEAN SEA BASS \$62
miso marinade, haricots verts

SIDES

ONION RINGS \$15

STEAK FRIES \$14

CREAMED SPINACH \$15

WHIPPED POTATOES \$14

GRILLED ASPARAGUS \$16

GREEN BEANS AMANDINE \$13
brown butter, lemon, toasted almonds

MAC & CHEESE \$20
Vermont cheddar, stewed tomatoes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/25/25

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WASHINGTON, D.C.



The
OCCIDENTAL

WHERE STATESMEN DINE

SINCE 1906

LUNCH