

## RAW BAR & SEAFOOD COCKTAILS

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

**ALASKAN KING CRAB ON ICE** \$42  
dijonnaise

**SHRIMP COCKTAIL** \$24  
cocktail sauce

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

**SEA BREAM CEVICHE\*** \$24  
leche de tigre

**HERRING UNDER A FUR COAT**  
\$18

### 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

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

**SEARED FOIE GRAS\*** \$37  
pineapple, walnuts

**MARYLAND CRAB CAKE** \$32  
jumbo lump crab meat

**SUPREMES OF GRAPEFRUIT** \$16  
honey dressing, dill oil

**KING CRAB ROLL** \$38  
drawn butter, potato roll

**OYSTERS BEURRE BLANC** \$36  
caviar

**GOLDEN SCALLOPS\*** \$22  
tartar sauce

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

## SALADS

**CAESAR SALAD** \$16  
crisp romaine, parmesan,  
rustic croutons

**SHRIMP LOUIE SALAD** \$24  
jumbo lump crab, poached shrimp,  
iceberg, louie dressing

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

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

**BUTTERMILK BISCUITS** \$14  
honey butter

## SOUPS

**LOBSTER BISQUE** \$24  
cognac and cream

**CAVIAR VICHYSOISE** \$26  
creamy potato, leeks



# 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\*** 8oz ..... \$58

**FILET MIGNON\*** 10oz ..... \$79  
prime

**NEW YORK STRIP\*** 14oz ..... \$69  
prime 40-day dry aged

**RIBEYE\*** 18oz ..... \$78  
prime 40-day dry aged

**PORTERHOUSE\*** 32oz ..... \$135  
prime 35-day dry aged

**KANSAS CITY STRIP\*** 18oz . \$83  
prime 35-day dry aged

### ACCOMPANIMENTS

**BÉARNAISE** ..... \$6  
**AU POIVRE** ..... \$8  
**OSCAR STYLE** ..... \$25  
**FOIE GRAS\*** ..... \$30

**POINT REYES BLUE\*** ..... \$8  
**TRUFFLE BUTTER** ..... \$12  
**SMOKED BONE MARROW** ..... \$12

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**PRIME RIB\***  
21-DAY DRY AGED \$95

salt-crusted, freshly  
grated horseradish

**FRENCH DIP**  
\$38

Swiss, au jus,  
horseradish cream

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PLANNING A PARTY? *Book your next celebration with us. We can make your event a smashing success.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/13/25

## ENTREES

**DOVER SOLE MEUNIÈRE** \$82  
golden butter, capers

**CHILEAN SEA BASS** \$62  
miso marinade, haricots verts

**BROILED SALMON\*** \$36  
shaved fennel, herb sauce

**ROASTED HALF  
HERITAGE CHICKEN** \$36  
sauce suprême

**TWIN LOBSTER TAILS** \$83  
drawn butter, lemon

**BEEF STROGANOFF** \$35  
egg noodles

**VIRGINIA HAM** \$31  
grilled pineapple

**SURF & TURF** \$89  
8oz filet, broiled lobster tail, béarnaise

**BARNESLEY LAMB CHOP\*** \$56  
mint jelly

**STEAK DIANE\*** \$65  
pan-seared strip steak,  
mushrooms, cognac cream sauce

THE PORK CHOP  
THAT SAVED THE WORLD  
grilled heritage pork chop\*,  
gremolata, fondant potato \$56

*On October 26, 1962 Aleksandr Fomin, the counselor of the Soviet Embassy, and ABC News Correspondent John Scali sat down for lunch at a table toward the front of the restaurant. Fomin ordered the pork chop and Scali a crab cake, but were accidentally served each other's meal. While dining, the two men had a risky conversation that is believed to have helped end the Cuban Missile Crisis thus averting a World War.*



## SIDES

**STEAK FRIES** \$16

**GIANT HASH BROWN** \$18

**WHIPPED POTATOES** \$14

**MAC & CHEESE** \$20  
Vermont cheddar, stewed tomatoes

**ONION RINGS** \$15

**CREAMED SPINACH** \$15

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

*The*  
OCCIDENTAL

*WHERE STATESMEN DINE*

SINCE 1906

1475

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