

# ANGELO'S 677 PRIME DINNER MENU

677 Broadway :: Albany, NY 12207

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## APPETIZERS

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CRISPY GOAT CHEESE :: 11.

balsamic black mission figs, melon "carpaccio", prosciutto, vincotto

KING TEMPURA ROLL :: 14.

spicy crab, cucumber, tobiko, lightly fried with a ginger jicama salad and truffled wasabi aioli

FLASH FRIED CALAMARI :: 14.

tossed with piquant peppers, watercress, arugula & sweet chili garlic sauces

FRIED BLUEPOINT OYSTERS :: 15.

creamed spinach, blue crab hollandaise

ESCARGOT BAKED IN GORGONZOLA :: 14.

garlic butter, herbs, sherry, grilled baguette

CRAB CAKE "DOUBLE STUFFED" :: 17.

mustard spiked remoulade, cornichons, avocado lime relish

FOIE GRAS OF THE DAY :: chefs daily inspiration

SEVEN HOUR CHERRY PEPPER PORK :: 10.

fresh fried chips, pepper jack cheese

TRUFFLED GARLIC BREAD :: 9.

arugula, tomato, tartufo cheese fondue

MINI LOBSTER TACOS :: 15.

cucumber pico de gallo, cilantro lime crema

BUTTERNUT SQUASH RAVIOLI :: 15.

sage, brown butter, sherry vinegar, chevre cheese

## CAVIAR SERVICE

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ASK ABOUT OUR LAVISH CAVIAR SERVICE

## SOUPS

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677 FRENCH ONION :: 12.

braised short rib in a rich onion broth, buttery croutons, flaky pastry, three melted cheeses

LOBSTER BISQUE :: 10.

mini lobster ravioli, cognac chive cream  
add an ounce of sherry ... 3.

## RAW BAR

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SEAFOOD COCKTAILS

Jumbo Shrimp :: 16.

Colossal Lump Crab :: 16.

1 lb Lobster [claws & tail] :: 27.

Raw Little Neck Clams :: 1.50 each (min 6)

Raw Oysters on the Half Shell [chefs daily selection]

SEAFOOD ARRAY :: 27. per person (minimum 2 people)

A towering selection of shrimp, lobster, crab, oysters & clams

Served with cocktail, chili remoulade & mignonette sauces.

PRIME SUSHI PLATTER :: 25.

2 crab California: tobiko and sesame aioli

spicy tuna: ginger chili sauce, wasabi sesame seed and tempura flake

steakhouse roll: strip steak, cream cheese, scallion, fried garlic, truffled

wasabi aioli, soy paper

TUNA TORO TARTARE :: 17.

scallion, sesame, radish, caviar, ponzu

AHI TUNA SASHIMI :: 17.

block of Himalayan rock salt, ginger yuzu & sesame mirin sauces

## SALADS

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677 CHOP :: 10.

chopped iceberg, romaine, avocado, tomato, cucumber, red onion, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette

ITALIAN :: 10.

mixed greens, roasted peppers and onions, tomato, cucumber, parmesan cheese, focaccia crouton, house dressing

HEADHUNTERS ICEBERG :: 11.

baby iceberg head, tomato, applewood smoked bacon, red onion, blue cheese

CAESAR :: 11.

classically prepared

TOMATO & GORGONZOLA :: 10.

red onion, white balsamic dressing

TOMATO & MOZZARELLA :: 12.

virgin olive oil, balsamic, sweet basil

50 year old balsamic :: add 5.

# SIDES

## POTATOES

- Sour Cream and Chive Mashed :: 7.
- Lobster Mashed :: 15.
- Porcini Truffled Mashed :: 10.
- Tasting of All 3 Mashed Potatoes :: 15.
- Sea Salt Baked :: 6.
- Shoe String Fries :: 7.
- Grilled Maple Glazed Sweet :: 7.
- Parmesan and White Truffle Oil Steak Fries :: 9.

## MUSHROOMS & GRAINS

- Angel Hair Pasta Pomodoro :: 12./20.
- Sautéed Forest Mushrooms :: 9.
- Hen of the Woods :: 10.
- Creamy Blue Cheese Gnocchi :: 9.
- Four Cheese Mac with Truffle Oil :: 9.

## VEGETABLES

- Creamed Spinach with Crispy Shallots :: 9.
- Sautéed Spinach with Garlic & Butter :: 8.
- Hazelnut Brussel Sprouts :: 8.
- Sautéed Broccoli & Garlic :: 7.
- Grilled Asparagus with Pecorino :: 9.
- Butternut Squash with Cinnamon Butter :: 7.
- Giant Onion Rings with Homemade Ranch :: 8.
- Nori Tempura Asparagus :: 9.
- Jalapeño Creamed Corn :: 8.

# STEAKS & CHOPS

## OUR SIGNATURE FILETS

- FILET MIGNON :: ten ounces :: 36.  
:: fourteen ounces :: 48.
- BONE IN FILET MIGNON :: fourteen ounces :: 51. (when available)
- FILET OF RIBEYE CERTIFIED ANGUS BEEF :: 33.  
gorgonzola red wine onion crust, veal demi

## OUR PRIME CUTS

- USDA PRIME NEW YORK STRIP :: sixteen ounces :: 47.
- USDA PRIME BONE IN STRIP :: eighteen ounces :: 44.
- USDA PRIME COWBOY STEAK :: twenty two ounces :: 45.
- USDA PRIME PORTERHOUSE :: twenty eight ounces :: 57.
- USDA PRIME PORTERHOUSE FOR TWO :: forty ounces :: 95.  
gorgonzola & raisin stuffed onion, roasted garlic bulb,  
parmesan & white truffle oil steak fries  
add a lobster tail ... 37.

DRY AGED CERTIFIED ANGUS BEEF NY STRIP :: sixteen ounces :: 39.

REAL JAPANESE "A5" KOBE NY STRIP :: 15. per ounce ordered  
cut to order with assorted salts & sauces 2 ounce increments

## OUR CHOPS

- THICK CUT PORK CHOP :: twelve ounces :: 30.  
split double cut chop, topped with vinegared hot & sweet peppers
- RACK OF LAMB :: sixteen ounces :: 40.  
lamb reduction, tawny port glaze
- VEAL RACK CHOPS :: twelve ounces :: one chop 42. :: two chops 67.

# CHEF'S COMPOSITIONS

MISO BBQ SALMON :: 29.  
sesame baby bok choy, shrimp dumplings, plum ginger relish

DIVER SCALLOPS :: 30.  
sweet potato puree, prosciutto and candied walnut vinaigrette

BLACK BASS MEDITERRANEAN :: 31.  
cauliflower "couscous", fennel, citrus,  
olives, charred tomato vinaigrette

SEARED PINOT NOIR LACQUERED CHILEAN SEA BASS :: 34.  
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes

PANKO CRUSTED #1 AHI TUNA :: 32.  
edamame, fermented black beans,  
maitake mushrooms, hot chili wasabi aioli

TWIN 12 OZ LOBSTER TAILS :: 78.  
add third tail or one tail to any entrée :: 37.

ROASTED LEMON HERB CHICKEN BREAST :: 29.  
airline cut with toasted gnocchi, creamy wild mushroom ragout

VEAL MARIA :: 39.  
veal chop pounded thin, breaded, tomatoes,  
arugula, red onion, balsamic vinaigrette

## :: TOPPERS ::

- seared foie gras ... 24.
- mushrooms "Diane" ... 5.
- au poivre ... 5.
- shaved black truffles ... 12.
- gorgonzola cheese ... 4.
- sautéed blue crab meat ... 10.
- fried egg sunny-side up ... 4.
- bone marrow fondue ... 8.

## :: SAUCES ::

- chimichurri
- creamy horseradish
- horseradish mustard
- gorgonzola bacon butter
- 677 bbq sauce
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- béarnaise ... 2.
- cabernet demi-glace ... 2.
- creamy peppercorn ... 2.