

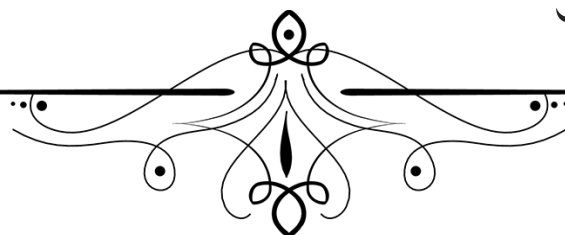
# *Byrd & Baldwin Bros. Steakhouse*

A TRADITIONAL STEAK AND CHOPHOUSE HAD LONG BEEN  
ABSENT IN NORFOLK. OPENING IN 2006, BYRD & BALDWIN BROS. STEAKHOUSE  
OPENED TO FILL THE VOID. THIS RESTAURANT WAS CONCEIVED AND EXECUTED  
WITH A SIMPLE PHILOSOPHY:  
TO PROVIDE OUR GUESTS WITH A MEMORABLE DINING EXPERIENCE.

WE ARE PROUD TO SOURCE OUR BEEF FROM PREMIERE STOCKYARDS, AND FEATURE  
HARRIS RANCH AS A STAPLE OF OUR CHOPHOUSE SELECTIONS. LOCATED IN THE SAN  
JOAQUIN VALLEY, THE RANCH WAS ESTABLISHED IN 1937 AND IS ONE OF THE OLDEST AND  
PUREST BLACK ANGUS HERDS IN THE UNITED STATES. THE FAMILY OWNED HARRIS RANCH  
FEEDING & BEEF COMPANY CONTINUALLY STRIVES TO PRODUCE THE HIGHEST QUALITY  
BEEF IN THE WORLD. SHOWCASING GRASS RAISED, GRAIN FINISHED, MINIMALLY  
PROCESSED BEEF WITH NO ARTIFICIAL INGREDIENTS. THE CATTLE ARE CERTIFIED  
STERIOD, HORMONE AND ANTIBIOTIC FREE, PRODUCING A SMALLER BLACK ANGUS.  
THUS, YIELDING A STEAK WITH EXCEPTIONAL MARBLING AND FLAVOR.

BYRD & BALDWIN BROS. FEATURES AN AWARD WINNING AND EXTENSIVE  
WINE SELECTION, ASSEMBLED BY HAMPTON ROADS' MOST EXPERIENCED SOMMELIERS  
AND SERVICE TEAMS. OUR COLLECTION IS HOUSED AND CLOSELY MONITORED IN OUR  
CLIMATE CONTROLLED CELLAR, ENSURING OPTIMAL QUALITY. YOU ARE INVITED TO  
INQUIRE WITH OUR STAFF, WHO ARE HAPPY TO ASSIST YOU IN SELECTING THE PERFECT  
ACCOMPANIMENT FROM OUR CELLAR FOR YOUR DINNER.

*We welcome you to taste the difference.*



*Bord & Baldwin*  
BROS. STEAKHOUSE

*Caviar & Oysters*

BOWFIN 40 | STURGEON 120

TRUFFLE OIL RELISH | BOILED EGG | CAPERS | RED ONION | TOASTED BAGUETTE

RAW OYSTERS

LEMON | COCKTAIL | MIGNONETTE -MKT

ROCKEFELLER

SPINACH | BACON | PARMESAN 19/38

*Appetizers*

SEARED FOIE GRAS

SWEETENED BLUEBERRY CHUTNEY  
TOASTED BAGUETTE 22

JUMBO LUMP CRAB CAKE

ASPARAGUS | LEMON HOLLANDAISE 18

ESCARGOT BOURGUIGNONNE

GARLIC BUTTER | TOASTED BAGUETTE 15

COLOSSAL CRABMEAT  
COCKTAIL

COCKTAIL | CLARIFIED BUTTER 19

PRIME BEEF TARTARE

OLIVE OIL | CAPERS | RED ONION 15

AHI TUNA TARTARE

SEAWEED SALAD | GINGER | WASABI  
LEMON | COLOSSAL CRAB GARNISH 17

FRIED GULF SHRIMP

TOMATO-GARLIC REMOULADE 17

COLOSSAL SHRIMP COCKTAIL

COCKTAIL | CLARIFIED BUTTER 17

PROSCIUTTO-WRAPPED  
MOZZARELLA

BLACK OLIVES | SUNDRIED TOMATOES  
OLIVE OIL | BALSAMIC REDUCTION 14

ROASTED BONE MARROW

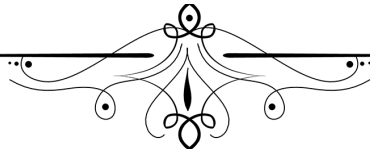
CAPERS | LEMON ZEST | RADISH | ARUGULA 16

# *Soups & Salads*

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## SOUP DU JOUR

SHE CRAB SOUP 13



## ROASTED DETROIT RED BEET & BABY ARUGULA

TOMATOES | YELLOW CORN | BLEU CHEESE CROQUETTE | BLACK  
CURRANTS | HONEY-BEET VINAIGRETTE 14

## WARM BABY SPINACH

ROASTED TOMATOES | PANCETTA | PARMESAN | GARLIC MAPLE-BALSAMIC VINAIGRETTE 13

## CAESAR SALAD

CHOPPED ROMAINE | PARMESAN | CROUTONS | CAESAR DRESSING 11

## ICEBERG WEDGE

CRUMBLLED BLEU CHEESE | BACON | RED ONION | TOMATOES | BLEU CHEESE DRESSING 11

## PEAR SALAD

MIXED GREENS | RED & WHITE WINE POACHED PEARS | PECAN CRUSTED GOAT CHEESE CROQUETTE  
SUNDRIED TOMATOES | RASPBERRY VINAIGRETTE 12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHRIMP, OYSTERS, CRAB, FISH OR CLAMS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

INGREDIENTS MAY NOT BE LISTED IN THEIR ENTIRETY . PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

PLEASE INQUIRE WITH OUR TRAINED SERVICE STAFF IF YOU HAVE ANY FOOD ALLERGIES OR QUESTIONS REGARDING ANY INGREDIENTS USED.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

# Entrées

## RACK OF LAMB

DIJON CRUSTED | WILD MUSHROOM DEMI GLACE | CAULIFLOWER AU GRATIN 47

## DUCK TWO WAYS

CONFIT DUCK LEG | CRISP BREAST | ROSEMARY ROASTED POTATOES  
HARICOT VERTS | CHERRY AGRODULCE 33

## 8OZ COLD WATER LOBSTER TAIL

GARLIC MASHED POTATOES | BROCCOLI | CLARIFIED BUTTER -MARKET PRICE

## JUMBO LUMP CRAB CAKE

GARLIC MASHED POTATOES | ASPARAGUS | LEMON HOLLANDAISE 33

## PAN-SEARED SALMON

SPINACH & CRAB RISOTTO | CARAMELIZED RED ONION & ORANGE MARMALADE 30

## FRIED GULF SHRIMP

GARLIC MASHED POTATOES | BROCCOLI | TOMATO-GARLIC REMOULADE 37

## PORK TENDERLOIN

PAN SEARED MEDALLIONS | BOURBON, APPLE & MOLASSES PAN SAUCE | PICKLED RED  
CABBAGE | PEPPADEW PEPPER & GOUDA RISOTTO CAKE 30

## TWIN AIRLINE BREAST OF CHICKEN

LEMON PEPPER MARINATED | WHITE TRUFFLE OIL & CRAB RISOTTO | ROMA TOMATOES | SHIITAKE  
MUSHROOMS | SPINACH | SUNDRIED TOMATOES | BLEU CHEESE-SAGE BUTTER 27

## GARLIC & HERB ZUCCHINI NOODLES

PORTOBELLO | SPINACH | CARROTS | CHERRY TOMATOES 24

## FISH OF THE DAY

MARKET PRICE

# *The Chop House*

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RIBEYE  
12 OUNCES - 40

T-BONE  
16 OUNCES - 42

PORTERHOUSE

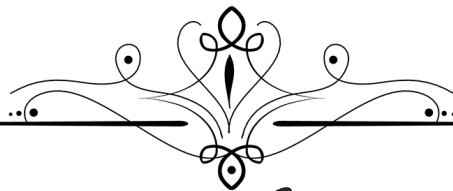
FILET MIGNON

24 OUNCES - 54

NEW YORK STRIP

6 OUNCES - 34 | 8 OUNCES - 40

12 OUNCES - 39



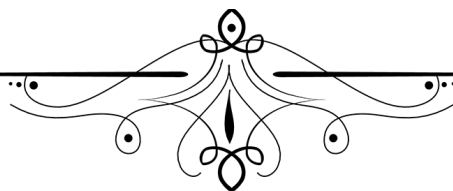
## *Specialty Cuts*

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TOMAHAWK CUT WAGYU RIBEYE | 30 OUNCES - 138

BLACK DIAMOND DRY AGED RIBEYE | 14 OUNCES - 79

BUTCHER'S CUT OF THE DAY | MARKET PRICE



## *Complements & Sauces*

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FOIE GRAS 20 | OSCAR 15 | CRAB CAKE 14 | GRILLED OR FRIED SHRIMP 14 | 8OZ LOBSTER TAIL - MARKET PRICE

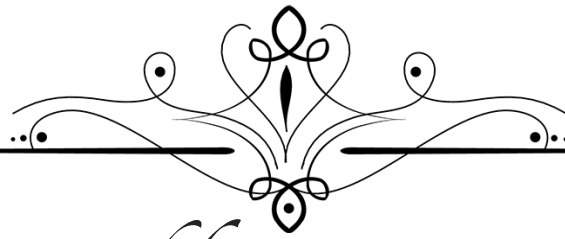
LEMON HOLLANDAISE 6 | BORDELAISE 6 | BÉARNAISE WITH LOBSTER 8

## *Side Items*

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ROSEMARY ROASTED POTATOES 11/7 | GARLIC MASHED POTATOES 11/7 | STEAK FRIES 11/7 | BAKED IDAHO POTATO 8  
FOUR CHEESE MAC & CHEESE 12/8 | CRABMEAT MAC & BRIE CHEESE 14/10 | LOBSTER MAC & CHEESE 15/11

BAKED CAULIFLOWER AU GRATIN 12/8 | GARLIC OR CREAMED SPINACH 11/7 | ASPARAGUS 11/7 | STEAMED BROCCOLI 11/7  
HARICOTS VERTS 11/7 | ROASTED CORN & LOBSTER 13/9 | GRILLED PORTOBELLO & ONIONS 12/8



# *Byrd & Baldwin Bros. Steakhouse*

THE BYRD & BALDWIN BROS. BUILDING WAS BUILT IN 1906  
AS HOME TO A REAL ESTATE INVESTMENT FIRM OF THE SAME NAME.  
THE PROPERTY WAS PURCHASED IN 2001 FOLLOWING THIRTY YEARS OF VACANCY  
AND NEGLECT. ESSENTIALLY, THE ONLY STRUCTURAL ELEMENT THAT SURVIVED WAS  
THE BEAU ARTS ITALIANATE FACADE. THE CONDITION INSIDE HAD  
DETERIORATED TO THE EXTENT THAT THE SKY COULD  
BE SEEN FROM ALL FLOORS.

FOLLOWING GUIDELINES ESTABLISHED BY THE VIRGINIA  
DEPARTMENT OF HISTORIC RESOURCES, THE NATIONAL PARK SERVICE  
AND NORFOLK'S DESIGN REVIEW COMMITTEE, RESTORATION WAS STARTED AND  
FINISHED IN EARLY 2006. WITH THE EXCEPTION OF THE FACADE, NEARLY  
THE ENTIRE STRUCTURE WAS REMOVED. THE FACADE  
WAS THEN STABILIZED AND ALL FLOOR AND ROOF  
SYSTEMS WERE REPLACED.

THE ARCHITECTURAL INTEGRITY WAS PRESERVED  
TO THE EXTENT OF PRECISE REPRODUCTION OF THE MAHOGANY TRIM,  
RESTORATION OF LEADED GLASS AND SKYLIGHTS, AND PRESERVATION OF THE  
ORIGINAL SLIDING ENTRY DOORS. ADDITIONAL FEATURES OF NOTE ARE THE  
ORIGINAL SAFE, FLAGSTAFF SUPPORT AND THE BUILDING NAME CHISELED  
IN STONE ON THE FACADE. THE BYRD AND BALDWIN BROS. BUILDING WAS  
MADE FULLY ADA COMPLIANT, THOUGH NOT REQUIRED,  
AND NOW HAS RAMP ACCESS ENTRY.

*We invite you to enjoy Byrd & Baldwin Bros. 2nd century!*

