

BSDC RAW BAR

- TRADITIONAL SHRIMP COCKTAIL** HORSERADISH, COCKTAIL SAUCE 26
CHILLED MAINE LOBSTER COCKTAIL COCKTAIL SAUCE, YUZU AÏOLI 42
 **AHI TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 25
RAW OYSTERS BY THE HALF DOZEN NORTH & MID-ATLANTIC OYSTERS 22
HAND-CUT STEAK TARTARE TRADITIONAL GARNISHES, GRILLED NAAN 22

SALADS

- BIBB LETTUCE SALAD** WHITE ASPARAGUS, CUCUMBER, SHERRY VINAIGRETTE 17
CAESAR SALAD BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 18
GRAIN SALAD POACHED EGG, ANSON MILLS FARRO, SWEET POTATO VINAIGRETTE 24
STEAKHOUSE COBB HANGER STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 35
PAINTED HILLS STEAK SALAD RIB EYE, CHARRED BRUSSELS SPROUTS, WATERCRESS, GARLIC AÏOLI 40
SALAD ADDITIONS | CHICKEN 12 ARCTIC CHAR 15 STEAK 16 CHILLED SHRIMP 16 LOBSTER 42

LUNCH ENTREES

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 55
MARYLAND CRAB CAKE PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 45
CROQUE MADAME EDWARDS HAM, SOTTOCENERE TRUFFLE CHEESE, MORNAY, MIXED GREENS 27
NORTH ATLANTIC TUNA STEAK ARGENTINIAN CHIMICHURRI, SOFT GREENS 48
SPRING TARTINE HOUSE-MADE RICOTTA, EDWARDS HAM, LOCAL CRUDITÉS 24

BOURBON BURGERS

- ALL-AMERICAN WAGYU BURGER** AMERICAN CHEESE, PICKLES - *NOW DOUBLE STACKED!* 26
PRIME STEAK BURGER CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 21
HERITAGE TURKEY BURGER GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 19
TOASTED QUINOA BURGER ARUGULA PESTO, FENNEL SALAD 20

SIDE DISHES | DUCK FAT FRIES 10 MIXED GREENS 8 MUSHROOMS 8 MAC & CHEESE 9 SPINACH 8

FROM THE WOOD-BURNING GRILL

AS KAGOSHIMA WAGYU

- RIB CAP** 40 PER OUNCE
RIB EYE 42 PER OUNCE
NEW YORK STRIP 44 PER OUNCE

MINIMUM OF 3 OUNCES PER ORDER
 SERVED WITH A TRIO OF STEAK SAUCES

CHEF'S SELECTION OF WAGYU

- 10 OZ **NEW YORK PAVÉ** 7X CATTLE COMPANY, CO 97
 14 OZ **RIB EYE** 7X CATTLE COMPANY, CO 94
 10 OZ **FLAT IRON**, DARLING DOWNS, AUS 52
 16 OZ **NEW YORK STRIP**, DARLING DOWNS, AUS 91

AMERICAN BEEF & SEAFOOD

- 8 OZ **FILET MIGNON**, CEDAR RIVER FARMS, CO 57
 12 OZ **NEW YORK STRIP**, PAINTED HILLS NATURAL, OR 67
 16 OZ **BONELESS RIB EYE**, PAINTED HILLS NATURAL, OR 81
 6 OZ **WILD ARCTIC CHAR** 36

SERVED WITH COMPLEMENTARY SIDE | MUSHROOMS, SAUTÉED SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

SOFT COCKTAILS

- WEST INDIAN LIMEADE** 9
 LIME, GINGER, BITTERS, SODA
BABY BLOSSOM 9
 CHERRY BLOSSOM SHRUB, YUZU, RAW HONEY
SANGGOL PUNCH 9
 COCONUT, PINEAPPLE, LEMON, BITTERS, SODA

BEER

- AMSTEL LIGHT** 8
STELLA ARTOIS 8
TROEGS IPA 9
OPTIMAL WIT 9
DOMINION STOUT 10

HAVE A GLASS

- CONCA D'ORO, PROSECCO** 16
 TREVISO, VENETO, ITALY 2017
LOUIS ROEDERER, BRUT PREMIER 26
 CHAMPAGNE, FRANCE, NV
THE VINEYARDS AT DODON, SAUVIGNON BLANC 14
 ANNE ARUNDEL COUNTY, MARYLAND, 2017
HAHN, PINOT NOIR 14
 MONTEREY COUNTY, 2017
ANGULO INNOCENTI, MALBEC 15
 MENDOZA, ARGENTINA 2016
STONESTREET, CABERNET SAUVIGNON 23
 ALEXANDER VALLEY, SONOMA COUNTY 2015



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, A SUGGESTED SERVICE CHARGE OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.
 YOU ARE NOT REQUIRED TO PAY A SERVICE CHARGE & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.