BOURBON STEAK

APPETIZERS & SALADS

DUCK SPRING ROLLS GINGER-CHILI SAUCE, SHIITAKE, CILANTRO, SCALLION **16**

ROASTED SUNCHOKE SOUP BROWN BUTTER, WILD MUSHROOM, PINE NUT **12**

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **16**

STEAK HOUSE SALAD MIXED GREENS, TOMATO, CUCUMBER, RED WINE-ONION VINAIGRETTE **14**

TRUFFLE CAESAR SALAD LITTLE GEM, PARMESAN, TRUFFLE VINAIGRETTE, GARLIC CRUMBLE **16**

- FROM THE GRILL -

BLACK ANGUS BEEF

8 oz. FILET MIGNON **57**

12 oz. BARREL-CUT FILET MIGNON **74**

16 oz. PRIME DELMONICO RIB EYE **62**

18 oz. PRIME BONE-IN NEW YORK STRIP **74**

20 oz. PRIME COWBOY RIB EYE **84**

FROM THE SEA

7 oz. NORTH ATLANTIC SALMON **36**

12 oz. MEDITERRANEAN BRANZINO **44**

JUMBO TIGER PRAWNS, 4 PCS. **38**

- DINNER FOR TWO -

INCLUDES THE FOLLOWING:

PARKER HOUSE ROLLS, ROSEMARY TRUFFLE BUTTER

CHOICE OF: STEAK HOUSE OR CAESAR SALAD

POTATO PUREE, TRUFFLE MAC, CHARRED BROCCOLI

HALF 49 | WHOLE 69

GRILLED CHICKEN

SOY-MIRIN TARE GLAZE, PISTACHIO

DRY-AGED BEEF BOLOGNESE 59

PAPARDELLE, BLACK TRUFFLE STREUSEL, CALABRIAN CHILI

32 oz. PRIME PORTERHOUSE 139

ROASTED DELICATA SQUASH, CHARRED CIPOLLINI

ACCOMPANIMENTS

SMOKED BLUE CHEESE **8**

WAGYU BONE MARROW BUTTER **16**

HORSERADISH CRUST **8**

HUDSON VALLEY FOIE GRAS **19**

SAUCE TRIO

PLEASE SELECT THREE : **6** or **2** EA

BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CITRONETTE

- BOURBON BURGER BAR -

PRIME DRY AGED STEAK BURGER

AGED WHITE CHEDDAR

RED WINE SHALLOT

LITTLE GEM LETTUCE

20

BLACK TRUFFLE STEAK BURGER

CAMEMBERT

CARAMELIZED ONION

TRUFFLE AIOLI

25

SMOKED BACON STEAK BURGER

JARLESBERG

SAUCE AU POIVRE

CABBAGE SLAW

23

HERITAGE TURKEY BURGER

PEPPERJACK CHEESE

HARISSA AIOLI

ARUGULA, AVOCADO

20

BBQ ORGANIC SALMON BURGER

JALAPEÑO, CILANTRO

GINGER AIOLI, CUCUMBER

SESAME-CHILI SAUCE

22

ROASTED MAITAKE MUSHROOM BURGER

PICKLED VEGETABLES

YUZU KOSHO AIOLI

SHREDDED NAPA CABBAGE

20

SIDES

CLASSIC POTATO PUREÉ **14**

CRISPY BRUSSELS, CASHEW, SOY CARAMEL **12**

BROCCOLI, ALMOND, CHILI, MANCHEGO **12**

BLACK TRUFFLE MAC & CHEESE **16**

CREAMED SPINACH, FETA, CRISPY ONION **14**

PARKER HOUSE ROLLS, ROSEMARY BUTTER **14**

DUCK FAT FRIES, TRIO OF SAUCES **10**

DESSERT

GRANNY SMITH APPLE TART 8

PUFF PASTRY, WHITE CHOCOLATE CREAM

BOURBON BAR 10

CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE
MARCONA ALMOND

'NILLA WAFER PUDDING 8

BANANA, VAHLRONA WHITE CRUNCH PEARLS
CEREAL GRANOLA

DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES