



BOURBON STEAK

at home

- 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
- KALE AND QUINOA

AVOCADO, RADISH, GOLDEN RAISIN, SUNFLOWER SEED, GINGER VINAIGRETTE

14
- TRUFFLE CAESAR SALAD

LITTLE GEM LETTUCE, TRUFFLE VINAIGRETTE, GARLIC STREUSEL

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
- 48 oz. PRIME PORTERHOUSE FOR TWO

159
- FROM THE SEA
- 7 oz. NORTH ATLANTIC SALMON

36
- 12 oz. MEDITERRANEAN BRANZINO

44
- JUMBO TIGER PRAWNS, 4 PCS.

38
- GRILLED CHICKEN
- HALF

49

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WHOLE

69

ACCOMPANIMENTS

- SMOKED BLUE CHEESE

8
- HORSERADISH CRUST

8
- TRUFFLE CARAMELIZED ONION

16
- SEARED 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 -

- BLACK TRUFFLE STEAK BURGER

TRIPLE CREME CAMEMBERT

CARAMELIZED ONION

TRUFFLE AIOLI,

25
- PRIME DRY AGED STEAK BURGER

FISCALINI AGED CHEDDAR

RED WINE SHALLOT

LITTLE GEM LETTUCE

20
- SMOKED BACON STEAK BURGER

JARLESBERG

AU POIVRE, DIJON

APPLE CIDER SLAW

23
- HERITAGE TURKEY BURGER

PEPPERJACK CHEESE

HARISSA AIOLI, ARUGULA

SMASHED AVOCADO

20

MARKET SIDES

- TRIO OF MUSHROOMS

16

MIRIN GLAZED, SESAME SEED, CHIVE
- CRISPY BRUSSELS

12

SOY CARAMEL, GARLIC CASHEW
- CHARRED BROCOLLI

12

CALABRIAN CHILI, ALMOND, MANCHEGO
- PARKER HOUSE ROLLS

14

ROSEMARY HONEY TRUFFLE BUTTER, 6 PCS
- BLACK TRUFFLE MAC & CHEESE

16

1 YR AGED WHITE CHEDDAR
- POTATO PUREE

14

CLASSIC, LOTS OF BUTTER
- CREAMED SPINACH

14

FETA CHEESE, CRISPY ONION
- DUCK FAT FRIES

10

CHIPOTLE HONEY, TRUFFLE AIOLI, PICKLED KETCHUP

DESSERT

- GRANNY SMITH APPLE TART

12

PUFF PASTRY, WHITE CHOCOLATE CREAM
- BOURBON BAR

13

CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE

MARCONA ALMOND
- 'NILLA WAFER PUDDING

12

BANANA, WHITE CHOCOLATE PEARLS, CEREAL GRANOLA



DESIGNATES A CHEF MICHAEL MINA SIGNATURE