

## SHELLFISH

**OYSTERS ON THE HALF SHELL\*** 28  
bourbon steak mignonette surprise

**LITTLE NECK CLAMS\*** 16  
cherry pepper granita

**SHRIMP COCKTAIL** 29  
gin-spiked cocktail sauce

**SEA URCHIN\*** 38  
aleppo pepper, lemon, extra virgin olive oil

**1/2 CHILLED LOBSTER** 45  
espelette dijonnaise

**SHELLFISH PLATTER\*** 105  
oysters & clams on the half shell  
half maine lobster, shrimp cocktail  
mignonette, gin-spiked cocktail, dijonnaise

## CAVIAR

**TRADITIONAL SERVICE**  
petrossian *imperial ossetra* 275  
petrossian *royal daurenki* 175  
cast iron blini, avocado mousse  
apple butter, chive crème fraîche  
jamon iberico

**BITES & FLIGHT** 115 ALL THREE

**LOBSTER "ROLL"** 31  
crème fraîche, warm beignet

**CHAMPAGNE SCALLOP** 29  
pink peppercorn tartar sauce

**CAVIAR PARFAIT** 58  
smoked salmon, egg mimosa, potato cake  
crème fraîche, beet reduction

**PINWHEEL BRIOCHE** 7 per person  
black truffle butter, maldon sea salt

## SALADS & SOUPS

**FRESH HEARTS OF PALM SALAD** 21  
butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

**PETITE ROMAINE CAESAR** 19  
garlic streusel, creamy caper dressing  
vacche rosse parmigiano

**THE 'WEDGE'** 23  
bacon, egg, red onion, tomato  
point Reyes blue cheese, buttermilk-ranch dressing

**ONION SOUP GRATIN** 17  
caramelized onions  
trio of cheeses, garlic baguette

**YELLOW CORN SOUP** 18  
glazed lobster, purple basil, vanilla oil

## APPETIZERS

**MICHAEL MINA'S TUNA TARTARE\*** 29  
quail egg, pine nut, mint, asian pear  
habanero-sesame oil

**WARM CHERRY TOMATO TART** 25  
burrata cheese, basil pesto  
castelvetrano olives, balsamic reduction

**BACON WRAPPED SCALLOPS\*** 31  
bing cherries, foie gras emulsion  
marcona almonds

**BOURBON STEAK A5 WAGYU TARTARE\*** 46  
celery root, fresh wasabi  
crispy potato pavé

**JM CLAYTON BLUE CRAB CAKE** 32  
old bay, orange, lemon

## TROLLEY TREAT

serves 4-6

**WHOLE ROASTED HUDSON VALLEY FOIE GRAS\*** 225  
elderflower-roasted strawberries  
grains of paradise, toasted brioche

Weis Reisling Ice Wine, Fingerlakes, NY 21/gls

**EXECUTIVE CHEF** Bryan Ogden

## FROM THE WOOD-FIRE GRILL

### PRIME STEAKS

8 OZ CENTER-CUT FILET MIGNON\* 72

8 OZ RIB CAP\* 76

14 OZ NY STRIP\* 68

20 OZ BONE-IN RIBEYE\* 95

40 DAY DRY-AGED 32 OZ PORTERHOUSE\* 180

### WORLD OF WAGYU

8 OZ HOKKAIDO A5 STRIPLOIN\* 175  
japan

14 OZ WASHUGYU BONELESS RIBEYE\* 125  
usa

20 OZ WESTHOLME BONE-IN NY STRIP\* 155  
australia

50 OZ IMPERIAL TOMAHAWK\* MKT  
usa

## ACCOMPANIMENTS

BÉARNAISE 3

BOURBON STEAK SAUCE 3

RED WINE JUS 3

AU POIVRE 3

CHIMICHURRI 3

SEARED FOIE GRAS 31

BLACK TRUFFLE BUTTER 9

HORSERADISH CRUST 8

BUTTER POACHED & GRILLED:

KING CRAB LEG 75

HALF MAINE LOBSTER 45

JUMBO SHRIMP 21

## BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE 130  
market vegetables, fingerling potatoes  
lobster-cognac emulsion

### FISH

BIG EYE TUNA 'FOIE-POIVRE'\* 62  
bloomsdale spinach, peppercorn sauce

PHYLLO-CRUSTED DOVER SOLE\* 69  
ratatouille stuffed squash blossom  
caper & brown butter meunière

SALT-BAKED SEA BREAM\* 67  
lemon, zucchini, oregano vinaigrette

### FARM & FLOCK

ELYSIAN FARM HARISSA LAMB CHOPS\* 67  
fairytale eggplant  
roasted tinkerbell peppers  
black lime yogurt

LONG ISLAND DUCK BREAST\* 49  
golden beets, sweet & sour cherries  
smoked beet cream

## SIDES

BEER-BATTERED ONION RINGS, "SRIRANCHA" 16

BLACK TRUFFLE MAC & CHEESE GRATINÉE 19

LOADED BAKED POTATO DELUXE 16

ECHIRÉ BUTTER WHIPPED POTATOES 14

JALAPEÑO CREAMED CORN 15

SPINACH SOUFFLÉ, BACON PARMESAN CREAM 17

ROASTED MUSHROOMS, HERB & GARLIC BUTTER 18

GRILLED ASPARAGUS, SAUCE BÉARNAISE 16

## BOURBON STEAK

NEW YORK

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

UPDATED 6.26.24