

SHELLFISH

OYSTERS ON THE HALF SHELL* 28
bourbon steak champagne mignonette

LITTLE NECK CLAMS* 18
cherry pepper granita

SHRIMP COCKTAIL 29
gin-spiked cocktail, horseradish

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

HALF MAINE LOBSTER 45
espelette dijonnaise

SHELLFISH PLATTER* 105
oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces

CAVIAR

TRADITIONAL SERVICE

by Petrossian of Paris
royal daurenki 175
imperial ossetra 275

cast-iron blini, jamon iberico, avocado mousse
apple butter, chive crème fraîche

TRIO OF BITES 115

LOBSTER "ROLL" 31 EA
crème fraîche, warm beignet

CHAMPAGNE SCALLOP 29 EA
pink peppercorn tartar sauce

CAVIAR PARFAIT 58 EA
smoked salmon, egg mimosa, crème fraîche
potato cake

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 parmesan

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

ONION SOUP GRATIN 22
caramelized onion
trio of cheeses, garlic baguette

YELLOW CORN SOUP 24
glazed lobster, purple basil, vanilla oil

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32
quail egg, pine nut, mint, asian pear
habanero-sesame oil

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

BACON-WRAPPED SCALLOPS* 31
bing cherry, foie gras emulsion
marcona almond

BOURBON STEAK A5 WAGYU TARTARE* 55
celery root, fresh wasabi
crispy potato pavé

LOBSTER GNOCCHI 32
foraged chanterelle, garlic butter, aged balsamic

TROLLEY TREAT

serves 4-6

WHOLE ROASTED HUDSON VALLEY FOIE GRAS* 250
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* 78
- 8 OZ RIB CAP* 85
- 14 OZ NY STRIP* 76
- 20 OZ BONE-IN RIBEYE* 95
- 32 OZ 40 DAY DRY-AGED PORTERHOUSE* 180

WORLD OF WAGYU

- 8 OZ HOKKAIDO A5 STRIPLOIN* 175
japan
- 14 OZ WASHUGYU BONELESS RIBEYE* 130
usa
- 8 OZ SHER WAGYU FILET MIGNON* 125
australia
- 50 OZ IMPERIAL TOMAHAWK* MKT
usa

ACCOMPANIMENTS

- BÉARNAISE 3
- CHIMICHURRI 4
- DIVER SCALLOPS 28
- BOURBON STEAK SAUCE 3
- HORSERADISH CRUST 8
- HALF MAINE LOBSTER 45
- AU POIVRE 3
- BLACK TRUFFLE BUTTER 9
- JUMBO SHRIMP 21
- SEARED FOIE GRAS 31

BOURBON STEAK CLASSIC

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

FISH

- BIG EYE TUNA 'FOIE-POIVRE'* 71
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, cherries, smoked beet cream
- BRICK-PRESSED CHICKEN 39
rosemary & garlic marinade
charred lemon, shaved fennel

SIDES

- BEER-BATTERED ONION RINGS 16
- JALAPEÑO CREAMED CORN 15
- BLACK TRUFFLE MAC & CHEESE GRATINÉE 19
- SPINACH SOUFFLÉ, BACON-PARMESAN CREAM 17
- LOADED BAKED POTATO DELUXE 16
- ROASTED MUSHROOMS, GARLIC-HERB BUTTER 18
- WHIPPED POTATOES, ECHIRÉ BUTTER 16
- BLISTERED GREEN BEANS, BREAD CRUMB GREMOLATA 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 7.24.24