

## SHELLFISH

**OYSTERS ON THE HALF SHELL\*** 34  
bourbon steak champagne mignonette

**LITTLE NECK CLAMS\*** 21  
cherry pepper granita

**SHRIMP COCKTAIL** 32  
gin-spiked cocktail, horseradish

**HALF MAINE LOBSTER** 48  
espelette dijonnaise

**SHELLFISH PLATTER\*** 125  
oysters & clams on the half shell  
half maine lobster, shrimp cocktail  
trio of sauces

## CAVIAR

by Petrossian of Paris  
*royal daurenki* 225  
*imperial ossetra* 295

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

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

**LOBSTER "ROLL"**  
crème fraîche, warm beignet  
*royal daurenki* 31 EA  
*imperial ossetra* 45 EA

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

## SALADS & SOUPS

**FRESH HEARTS OF PALM SALAD** 24  
butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

**PETITE ROMAINE CAESAR** 22  
garlic streusel, creamy caper dressing  
vacche rosse parmesan

**THE 'WEDGE'** 25  
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\*** 32  
pluot, foie gras emulsion  
marcona almond

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

**LOBSTER GNOCCHI** 36 / 65  
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\* 78
- 20 OZ BONE-IN RIBEYE\* 95
- 32 OZ 40 DAY DRY-AGED PORTERHOUSE\* 185

### WORLD OF WAGYU

- 8 OZ HOKKAIDO A5 STRIPLOIN\* 195  
japan
- 14 OZ WASHUGYU BONELESS RIBEYE\* 135  
usa
- 8 OZ SHER WAGYU FILET MIGNON\* 135  
australia
- 50 OZ IMPERIAL TOMAHAWK\* MKT  
usa

## ACCOMPANIMENTS

- BÉARNAISE 5
- CHIMICHURRI 4
- DIVER SCALLOPS 28
- BOURBON STEAK SAUCE 4
- HORSERADISH CRUST 8
- HALF MAINE LOBSTER 48
- AU POIVRE 5
- BLACK TRUFFLE BUTTER 9
- JUMBO SHRIMP 28
- SEARED FOIE GRAS 35

## 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

- COLORADO LAMB RACK\* 67  
half rack, chimichurri
- LONG ISLAND DUCK BREAST\* 52  
golden beets, pluots, smoked beet cream
- BRICK-PRESSED CHICKEN 48  
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, BROWN BUTTER 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 8.22.24