

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

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

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
- CREAMED SPINACH, CRISPY SHALLOTS 17
- LOADED BAKED POTATO DELUXE 16
- ROASTED MUSHROOMS, GARLIC-HERB BUTTER 18
- WHIPPED POTATOES, ECHIRÉ BUTTER 16
- BLISTERED GREEN BEANS, BROWN BUTTER GREMOLATA 16
- SPINACH SOUFFLÉ, BACON-PARMESAN CREAM 18

BOURBON STEAK

NEW YORK

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Please note that our menu changes frequently, as our talented chefs use local farmers and the freshest seasonal produce to highlight the region's finest ingredients.

UPDATED 9.27.24