

## SHELLFISH

**OYSTERS ON THE HALF SHELL\*** 34  
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

## STONE CRAB CLAW

A seasonal delicacy from October through May, fresh stone crabs are found in the warm waters off the coast of Florida. Ask your server for today's available sizes and market price to experience the finest stone crabs in the world!

**PINWHEEL BRIOCHE** 9 per person  
black truffle butter, maldon sea salt

## SALADS

**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

**EMPIRE APPLE SALAD** 24  
endive, white cheddar, pecan  
maple vinaigrette

## APPETIZERS

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

**BACON-WRAPPED SCALLOPS\*** 32  
cranberry, turnip, marcona almond  
foie gras emulsion

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

**WHITE TRUFFLE AGNOLOTTI** 36 / 65  
stracciatella, truffle butter, parmesan

## SOUPS

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

**ROASTED BUTTERNUT SQUASH SOUP** 22  
black trumpet mushroom  
farro, chestnuts

## HUDSON VALLEY TREAT

serves 4-6

**WHOLE ROASTED HUDSON VALLEY FOIE GRAS\*** 250  
calvados, granny smith apples  
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\* 195

### WORLD OF WAGYU

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

## ACCOMPANIMENTS

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

## 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  
horseradish potato purée  
caviar beurre blanc
- SALT-BAKED SEA BREAM\* 67  
lemon, zucchini  
oregano vinaigrette

### FARM & FLOCK

- COLORADO LAMB RACK\* 67  
half rack, chimichurri
- GRILLED PORK CHOP\* 52  
amaro agrodolce, apricot mostarda, mustard jus
- BRICK-PRESSED CHICKEN 48  
rosemary & garlic marinade  
charred lemon, shaved fennel

## SIDES

- BEER-BATTERED ONION RINGS 16
- BLACK TRUFFLE MAC & CHEESE GRATINÉE 19
- LOADED BAKED POTATO DELUXE 16
- WHIPPED POTATOES, ECHIRÉ BUTTER 16
- CREAMED SPINACH, CRISPY SHALLOTS 17
- ROASTED MUSHROOMS, GARLIC-HERB BUTTER 18
- FRIED BRUSSELS SPROUTS, SOY CARAMEL, PERSIMMON 16
- SPINACH SOUFFLÉ, BACON-PARMESAN CREAM 18

EXECUTIVE CHEF Bryan Ogden

## 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 10.24.24