

## SHELLFISH

**OYSTERS ON THE HALF SHELL\*** 33  
champagne mignonette

**LITTLE NECK CLAMS\*** 24  
cherry pepper ice

**SHRIMP COCKTAIL** 33  
gin-spiked cocktail, horseradish

**HALF MAINE LOBSTER** 48  
espelette dijonnaise

**SHELLFISH PLATTER\*** 135  
oysters & clams on the half shell  
half maine lobster, shrimp cocktail  
trio of sauces

## CAVIAR

by **Petrossian of Paris**  
1 oz. *royal daurenki*\* 155  
1 oz. *imperial ossetra*\* 225

**CAVIAR SERVICE**  
cast-iron buttermilk pancake  
traditional garnishes

**CAVIAR LOBSTER "ROLL"\*** 55 EA  
warm beignet

**CAVIAR "TWINKIEE"\*** 55 EA  
yuzu crème fraîche

## STONE CRAB CLAWS MKT PRICE

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!

*\*Limited availability*

**BLACK TRUFFLE BREAD** 12  
maldon sea salt

## SALADS & SOUP

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

**PETITE ROMAINE CAESAR** 22  
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** 19  
caramelized onions  
trio of cheeses, garlic baguette

## APPETIZERS

**MICHAEL MINA'S TUNA TARTARE\*** 34  
quail egg, pine nut, mint, asian pear  
garlic, trio of chili peppers, habanero-sesame oil

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

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

**PERSIMMON "RAVIOLIS"** 24  
stracciatella cheese, basil, pistachio  
pomegranate, yuzu vinaigrette

## TRUFFLE TREAT

**BLACK TRUFFLE AGNOLOTTI** 65  
burrata cheese filling, white truffle butter

## FROM THE GRILL

### SIMPLY GRILLED

8oz CENTER-CUT FILET MIGNON\* 75

14oz NY STRIP\* 78

20oz BONE-IN RIBEYE\* 125

FAROE ISLAND KING SALMON\* 49

### WORLD OF WAGYU

8oz A5 STRIPLOIN\* MKT PRICE  
japan

6oz PETITE FILET MIGNON\* 135  
australia

8oz RIB CAP\* 125  
usa

14oz BONELESS RIBEYE\* 140  
usa

## ACCOMPANIMENTS

BÉARNAISE 5

CHIMICHURRI 4

DIVER SCALLOPS\* 29

BOURBON STEAK SAUCE 4

BLACK TRUFFLE BUTTER 11

HALF MAINE LOBSTER 48

RED WINE DEMI 5

SEARED FOIE GRAS\* 35

GRILLED PRAWNS 24

5G BLACK TRUFFLES 50

## BOURBON STEAK CLASSICS

**MAINE LOBSTER POT PIE** 130  
market vegetables, russet potatoes  
black truffle, lobster-brandy cream

**BOURBON FLAMED TOMAHAWK\*** 295  
hay smoked & salt-baked, potato crusted fondant potatoes  
red wine demi glace

**MARY'S FREE RANGE WHOLE ROASTED CHICKEN** 90  
espelette lemon butter, caramelized onion chicken jus

### FISH

**BIG EYE TUNA "FOIE-POIVRE"\*** 71  
seared foie gras, wilted spinach  
peppercorn sauce

**ROASTED CHILEAN SEABASS\*** 56  
olive gremolata, roasted sunchokes  
cherry tomato confit, basil emulsion

### FARM & FLOCK

**RED WINE BRAISED WAGYU SHORT RIB** 65  
shallot jam, whipped celery root  
roasted bone marrow

**ROASTED DUCK BREAST\*** 49  
golden beets, red beet cream  
turnips, red wine jus

## SIDES

BEER-BATTERED ONION RINGS 16 CREAMED SPINACH, CRISPY SHALLOTS 18

TRUFFLE MAC & CHEESE GRATINÉE 21 ROASTED MUSHROOMS, GARLIC-HERB BUTTER 19

LOADED BAKED POTATO 19 FRIED BRUSSELS SPROUTS, HONEY MUSTARD 18

WHIPPED POTATOES, ECHIRÉ BUTTER 19 CHARRED BROCCOLINI, PRESERVED LEMON 19

**SPINACH SOUFFLÉ** 19  
bacon-parmesan cream

\*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.