

## SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL\* 21

LITTLE NECK CLAMS\* 15

SHRIMP COCKTAIL 21

HALF MAINE LOBSTER 38

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

## CAVIAR

by Petrossian of Paris

1 oz. royal daurenki 145 | 1 oz. imperial ossetra 195

**CAVIAR SERVICE**

buttermilk pancake, traditional garnishes

**LOBSTER "ROLL"** 45

warm beignet

**CAVIAR "TWINKIEE"** 45

yuzu crème fraîche

## 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!

*\*limited availability, market price*

**BLACK TRUFFLE BREAD** 9

maldon sea salt

## SALADS & SOUP

**FRESH HEARTS OF PALM SALAD** 17

butter lettuce, Florida grapefruit, avocado  
poppy seed, dijon vinaigrette

**PETITE ROMAINE CAESAR** 17

garlic streusel, creamy caper dressing  
vacche rosse parmesan

**THE 'WEDGE'** 18

bacon, egg, red onion, tomato  
Point Reyes blue cheese, buttermilk dressing

**ASPARAGUS & AVOCADO SALAD** 19

daurenki caviar, buttermilk  
basil-scallion oil

**ONION SOUP GRATIN** 18

caramelized onions  
trio of cheeses, garlic baguette

## APPETIZERS

**MICHAEL MINA'S TUNA TARTARE\*** 32

quail egg, pine nut, mint, Asian pear  
habanero-sesame oil

**FRESH MAHI MAHI CEVICHE\*** 21

smoked corn espuma  
green plantain chips

**BACON-WRAPPED SCALLOPS\*** 29

bing cherry, turnip, marcona almond  
madiera emulsion

**BOURBON STEAK A5 WAGYU TARTARE\*** 48

celery root, fresh wasabi  
crispy potato pavé

**GOLDEN BEET "RAVIOLIS"** 23

stracciatella cheese, basil, pistachio  
pomegranate, yuzu vinaigrette

## TROLLEY TREAT

**BLACK TRUFFLE AGNOLOTTI**

burrata cheese filling, truffle butter

55

## FROM THE WOOD-FIRE GRILL

### BLACK ANGUS

8oz CENTER-CUT FILET MIGNON\* 57

12oz NY STRIP\* 64

16oz DELMONICO RIBEYE\* 74

22oz 50 DAY DRY-AGED BONE-IN RIBEYE\* 115

### WAGYU

6oz SENKU FARMS FILET MIGNON\* 65

10oz SENKU FARMS SKIRT STEAK\* 52

10oz STONE AXE NY STRIP\* 105

### JAPANESE WAGYU

4oz A5 NY STRIP KAGOSHIMA\* 136

4oz A5 RIBEYE MITSUBUSHI\* 208

4oz A5 HOKKAIDO SNOW BEEF\* 300

## ACCOMPANIMENTS

BÉARNAISE 4

DIVER SCALLOPS 21

BLACK TRUFFLE BUTTER 6

BOURBON STEAK SAUCE 4

GRILLED GULF SHRIMP 27

BLUE CHEESE & CRISPY ONION 12

CHIMICHURRI 4

HALF MAINE LOBSTER 38

BLACK PEPPERCORN CRUST 12

## BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE 98

market vegetables, russet potatoes  
black truffle, lobster-brandy cream

BOURBON FLAMED WAGYU TOMAHAWK 245

hay smoked & salt-baked, potato crusted fondant potatoes  
red wine demi glace

### FISH

BIG EYE TUNA AU POIVRE\* 52

morel mushrooms, wilted spinach  
peppercorn sauce

ROASTED CHILEAN SEABASS\* 56

olive gremolata, asparagus  
tomato confit, basil emulsion

### FARM & FLOCK

BOURBON BRAISED SHORT RIB\* 52

shallot jam, whipped celery root  
roasted bone marrow

WHOLE ROASTED CHICKEN for two 95

espelette butter, potato dauphinoise  
caramelized onion chicken jus

## SIDES

SPICY FRIED RICE 14 CREAMED SPINACH, CRISPY SHALLOTS 14

TRUFFLE MAC & CHEESE GRATINÉE 18 ROASTED MUSHROOMS, GARLIC-HERB BUTTER 14

BAKED POTATO, ALL THE FIXINS 15 FRIED BRUSSELS SPROUTS, HONEY MUSTARD 15

WHIPPED POTATOES, ECHIRÉ BUTTER 14 CHARRED BROCCOLINI, PRESERVED LEMON 15

SPINACH SOUFFLÉ 18

bacon-parmesan cream

EXECUTIVE CHEF PABLO VALENCIA

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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.