

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

TRADITIONAL SERVICE
by Petrossian of Paris
royal daurenki 225
imperial ossetra 295

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

CAVIAR TWINKIE
yuzu crème fraîche
royal daurenki 75 EA
imperial ossetra 95 EA

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

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

BLACK 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
hen of the woods, farro, chestnuts
toasted hazelnut

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, Finger Lakes, NY 21/gls

*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.

FROM THE WOOD-FIRE GRILL

PRIME STEAKS

- 8 OZ CENTER-CUT FILET MIGNON* 78
- 8 OZ RIB CAP* 125
- 14 OZ NY STRIP* 84
- 20 OZ BONE-IN RIBEYE* 95
- 32 OZ 40 DAY DRY-AGED PORTERHOUSE* 195

WORLD OF WAGYU

- 4 OZ HOKKAIDO A5 STRIPLOIN* 98
japan
- 14 OZ WASHUGYU BONELESS RIBEYE* 135
usa
- 8 OZ SHER RANCH FILET MIGNON* 150
australia
- 50 OZ IMPERIAL TOMAHAWK* MKT
usa

ACCOMPANIMENTS

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|-----------------------|------------------------|-----------------------|
| 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 | GRILLED PRAWNS 28 |
| RED WINE JUS 6 | SEARED FOIE GRAS 35 | |

EASTER DINNER

WOOD FIRED COLORADO LAMB TRIO 78
rack, loin, shoulder, chik pea crepe, goat cheese, sun dried
tomato, olive-basil vinaigrette

FISH, FARM, & FLOCK

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| BIG EYE TUNA 'FOIE-POIVRE'* 71
bloomsdale spinach, peppercorn sauce | MAINE LOBSTER POT PIE 130
market vegetables, marble potatoes
lobster-cognac emulsion |
| PHYLLO-CRUSTED DOVER SOLE* 69
horseradish potato purée
caviar beurre blanc | COLORADO LAMB RACK* 67
half rack, chimichurri |
| SALT-BAKED SEA BREAM* 67
lemon, zucchini
oregano vinaigrette | BRICK-PRESSED CHICKEN 48
rosemary & garlic marinade
charred lemon, shaved fennel |

SIDES

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

EXECUTIVE CHEF Bryan Ogden

BOURBON STEAK

NEW YORK

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