

BOURBON STEAK BRUNCH

CHILLED SHELLFISH & CAVIAR

OYSTERS ON THE HALF SHELL* 34
champagne mignonette

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

TRADITIONAL CAVIAR 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

STARTERS

FRUIT PLATE 18
market fruit, vanilla bean crème fraîche
orange blossom honey

YOGURT PARFAIT 24
wild berry compote, almond granola
seasonal berries

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

AVOCADO TOAST 19
shug, pickled vegetable, kataifi
+9 add egg

CHOPPED WEDGE 19
bacon, egg, red onion, tomato
point reyes blue cheese, buttermilk dressing

CHOPPED CAESAR 22
garlic streusel, creamy caper dressing
vacche rosse parmesan

ONION SOUP GRATIN 18
caramelized onion
trio of cheeses, garlic baguette

BOURBON CARAMEL ‘SINFUL’ MINIS 18
cinnamon roll centers
flambéed spiced apples
cream cheese icing

BAGEL & LOX 29
smoked salmon, tomato, shallot
whipped dill cream cheese
toasted everything bagel

DIANE MINA'S BLOODY MARY



DIANE’S CLASSIC BLOODY MARY 25
Original Mix, Vodka
crisp | bright | classic

THE KENTUCKY DERBY BLOODY MARY 25
Original Mix, Bourbon
smoky | bold | rich

EXECUTIVE CHEF Bryan Ogden
CHEF DE CUISINE Herika Payumo

BOURBON STEAK

NEW YORK

FROM THE WOOD-FIRE GRILL

GRILLED STEAK & EGGS 58 red wine butter, skirt steak, sunny-side up eggs potato hash	
4 OZ HOKKAIDO A5 STRIPLOIN* 98 japan	8 OZ SHER RANCH FILET MIGNON* 150 australia
14 OZ WASHUGYU BONELESS RIBEYE* 135 usa	WILD KING SALMON* 48 ramp gremolata, asparagus, tomato confit, basil emulsion

ENTREES

CRÈME BRÛLÉE FRENCH TOAST 24
vanilla bean mascarpone
seasonal berry compote, candied pistachio

GRUYERE OMELETTE 19
boursin, fine herbs, potato hash

PRIME STEAK BURGER 28
white cheddar, red wine onions, iceberg slaw

ARUGULA PESTO RIGATONI 36
english peas, asparagus, parmesan

CLASSIC BENEDICT 25
poached eggs, smoked ham, toasted english muffin
sauteed spinach, hollandaise, potato hash
+36 lobster +15 smoked salmon

CENTRAL PARK BREAKFAST 24
eggs over-easy or scrambled
thick cut bacon or chicken sausage
toast, potato hash

GINGER-SCALLION BRICK CHICKEN 48
potato gratin, espelette butter, caramelized onion
chicken jus

SIDES

POTATO HASH 15	12 CHEESE DANISH
BLACK TRUFFLE MAC & CHEESE GRATINÉE 18	14 THICK-CUT BACON
PASTRAMI-SPICED DUCK FAT FRIES 15	11 GREEN SALAD
CROISSANT DOUGHNUT 12	28 PASTRIES, GOOD BUTTER, JAM
BLUEBERRY TURNOVER 12	9 SELECTED TOASTS

WINES BY THE GLASS

WHITES

MICHEL GONET 39 <i>Cuvée Mina</i> Chardonnay, Champagne, France	GARY FARRELL 32 Chardonnay Russian River Valley, California	PHILLIPPE RAIMBAULT 21 Sauvignon Blanc Sancerre, Loire Valley, France	VIGNE SURRAU 16 Vermentino Sardegna, Italy
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REDS

36 BERGSTRÖM Pinot Noir Willamette Valley, Oregon	22 TENUTA DI FIORANO Cabernet Sauvignon Lazio, Italy	22 MONTERAPONI <i>Sangiovese</i> Chianti Classico, Tuscany, Italy	33 SANTA-DUC Grenache Blend, Gigondas, Rhône Valley, France
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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. Additional gratuities or tips from customers are not expected, but always appreciated.