

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

CINCO JOTAS JAMÓN IBÉRICO 35/OZ
tomato jam, charred country-style bread

SEASONAL FRUIT & BERRIES 26
market fruit, berries, yogurt

GREEK YOGURT 24
orange blossoms, almond gremolata
mixed 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

STICKY BOURBON CARAMEL ROLLS 18
cinnamon roll centers, flambéed spiced apples
cream cheese icing

SMOKED SALMON BAGEL* 34
scallion cream cheese, capers, red onion
toasted plain or everything bagel

BOURBON POTATO HASH 17
chive sour cream, apple sauce

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 chantilly seasonal berries, candied pistachio	CLASSIC BENEDICT 25 poached eggs, smoked ham, toasted english muffin sauteed spinach, hollandaise, potato hash +36 lobster +15 smoked salmon
GRUYERE OMELETTE 19 boursin, fine herbs, breakfast potatoes	CENTRAL PARK BREAKFAST 24 eggs over-easy or scrambled thick cut bacon or chicken sausage potato hash
PRIME STEAK BURGER 28 white cheddar, red wine onions, iceberg slaw	BRICK CHICKEN 48 espelette butter, caramelized onion chicken jus
ARUGULA PESTO RIGATONI 36 english peas, asparagus, parmesan	

SIDES

CROISSANT DOUGHNUT 12	14 THICK-CUT BACON
GREEN SALAD 11	15 PASTRAMI-SPICED DUCK FAT FRIES
CHEESE DANISH 12	12 BLUEBERRY TURNOVER
CHICKEN SAUSAGE 14	9 SELECTED TOASTS

WINES BY THE GLASS

WHITES	REDS
MICHEL GONET 39 <i>Cuvée Mina</i> Chardonnay, Champagne, France	36 BERGSTRÖM Pinot Noir Willamette Valley, Oregon
GARY FARRELL 32 Chardonnay Russian River Valley, California	22 TENUTA DI FIORANO Cabernet Sauvignon, Lazio, Italy
PHILLIPPE RAIMBAULT 21 Sauvignon Blanc Sancerre, Loire Valley, France	22 MONTERAPONI <i>Sangiovese</i> Chianti Classico, Tuscany, Italy
VIGNE SURRAU 16 Vermentino Sardegna, Italy	33 SANTA-DUC Grenache Blend, Gigondas, Rhône Valley, France

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.