

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 58
espelette dijonnaise

**SHELLFISH
PLATTER*** 125
oysters & clams on
the half shell
half maine lobster
shrimp cocktail

**HOT SHELLFISH
PLATTER** 150
oysters & clams on
the half shell
half maine lobster
shrimp, jonah crab claws,
espelette lemon butter

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

GOLDEN BEET "RAVIOLIS" 24
burrata, pistachio, pomegranate, yuzu

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

TRUFFLE AGNOLOTTI 36 / 65
stracciatella, truffle butter, parmesan

SOUPS

ONION SOUP GRATIN 22
caramelized onion
trio of cheeses, garlic baguette

ARTICHOKE VELOUTÉ 25
olive oil croutons
roasted leeks, delta asparagus

HUDSON VALLEY TREAT

WHOLE ROASTED HUDSON VALLEY FOIE GRAS* 250
calvados, granny smith apples
grains of paradise, toasted brioche

*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* 98

14 OZ NY STRIP* 84

20 OZ BONE-IN RIBEYE* 95

32 OZ 40 DAY DRY-AGED PORTERHOUSE* 250

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

BÉARNAISE 5

CHIMICHURRI 4

DIVER SCALLOPS 28

BOURBON STEAK SAUCE 4

HORSERADISH CRUST 8

HALF MAINE LOBSTER 58

AU POIVRE 5

BLACK TRUFFLE BUTTER 9

GRILLED PRAWNS 28

RED WINE JUS 6

SEARED FOIE GRAS 35

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE 130
market vegetables, marble potatoes
lobster-cognac emulsion

FISH

BIG EYE TUNA 'FOIE-POIVRE'* 71
bloomsdale spinach, peppercorn sauce

CRISPY FAROE ISLAND SALMON* 52
horseradish potato puree, snap peas, herb buerre blanc

SALT-BAKED SEA BREAM* 67
lemon, zucchini
oregano vinaigrette

FARM & FLOCK

COLORADO LAMB RACK* 67
half rack, chimichurri

BRICK-PRESSED CHICKEN 49
haricot verts, espelette lemon butter, onion jus

SIDES

BEER-BATTERED ONION RINGS 16 CREAMED SPINACH POP TART 21

BLACK TRUFFLE MAC & CHEESE GRATINÉE 19 ROASTED MUSHROOMS, GARLIC-HERB BUTTER 18

LOADED BAKED POTATO DELUXE 16 GRILLED ASPARAGUS, PRESERVED LEMON VINAGRETTE 16

WHIPPED POTATOES, ECHIRÉ BUTTER 16 SPINACH SOUFFLÉ, BACON-PARMESAN CREAM 18

EXECUTIVE CHEF Bryan Ogden
CHEF DE CUISINE Herika Payumo

BOURBON STEAK

NEW YORK

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