

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

SOUPS & SALADS

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

SUMMER CORN SOUP 25
glazed lobster, purple basil, vanilla oil

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 "RAVIOLI" 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
bing cherry, foie gras emulsion, marcona almonds

BOURBON STEAK A5 WAGYU TARTARE* 55
celery root, fresh wasabi
crispy potato pavé

LOBSTER AGNOLOTTI 45 / 75
chanterelle, english peas, truffle butter

FOIE GRAS DONUT 42
strawberry rhubarb coulis, basil, toasted hazelnuts

SUNDAY SUPPER

Limited availability on Sundays only

SLOW ROASTED PRIME RIB* 130
red wine jus, summer truffles

*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

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 WHIPPED POTATOES, ECHIRÉ BUTTER 16

BLACK TRUFFLE MAC & CHEESE GRATINÉE 19 JALAPEÑO CREAMED CORN 20

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

CREAMED SPINACH POP TART 21

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Herika Payumo

BOURBON STEAK

NEW YORK

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