

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
CAVIAR TWINKIE yuzu crème fraîche <i>royal daurenki</i> 75 EA <i>imperial ossetra</i> 95 EA	CAVIAR DEVEILED EGGS hot sauce spiked mousse <i>royal daurenki</i> 29 <i>imperial ossetra</i> 39	WARM LOBSTER ROLL spicy garlic butter <i>royal daurenki</i> 55 EA <i>imperial ossetra</i> 65 EA
SHELLFISH PLATTER* 125 oysters & clams on the half shell half maine lobster, shrimp cocktail trio of sauces	CAVIAR TOWER* 140/165 by Petrossian of Paris caviar deviled eggs, spicy garlic butter maine lobster rolls, crisp crudite, trio of dips	

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PASTRY TROLLEY 9
daily selection of fresh-baked pastries
breads, and sweets

STARTERS

GREEK YOGURT 24 orange blossoms, almond granola mixed berries	CHOPPED CAESAR 22 garlic streusel, creamy caper dressing vacche rosse parmesan
MICHAEL MINA’S TUNA TARTARE* 32 quail egg, pine nut, mint, asian pear habanero-sesame oil	ONION SOUP GRATIN 22 caramelized onion, sherry trio of cheese, french baguette
AVOCADO NIÇOISE TOAST 25 boquerones, jammy eggs hibiscus pickled shallot	BAGEL & LOX* 34 smoked salmon, tomato, shallot, whipped dill cream cheese, toasted everything bagel
CHOPPED WEDGE 19 bacon, egg, red onion, tomato point reyes blue cheese, buttermilk dressing	ARTISANAL CHEESES 32 orange espelette marmalade, honeycomb

TROLLEY TREAT

STICKY BOURBON CARAMEL CINNAMON ROLL 20
calvados cream cheese glaze

pair with: Sauternes, Doisy-Daene, Barsac, Bordeaux, France 2009 48

EXECUTIVE CHEF Chad Brown
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 breakfast potatoes	
4 OZ HOKKAIDO A5 STRIPLOIN* 98 japan	WILD KING SALMON* 52 horseradish potato puree, snap peas herb buerre blanc
14 OZ WASHUGYU BONELESS RIBEYE* 135 usa	WAGYU BRUNCH BURGER 28 cabot white cheddar, bacon jam, sunny side up egg
8 OZ SHER RANCH FILET MIGNON* 150 australia	8 OZ CENTER-CUT FILET MIGNON* 79 usa

ENTREES

CRÈME BRÛLÉE FRENCH TOAST 24 vanilla bean chantilly seasonal berries, candied pistachio	ARUGULA PESTO RIGATONI 36 english peas, asparagus parmesan
CLASSIC BENEDICT 25 poached eggs, smoked ham, toasted english muffin sauteed spinach, hollandaise, breakfast potatoes +15 smoked salmon	PRIME RIB FRENCH DIP 35 cherry pepper relis, garlic ranch butter gruyere, pedro ximenez sherry, onion jus
GRUYERE OMELETTE 19 boursin, fine herbs, breakfast potatoes add Imperial ossetra caviar 30	CENTRAL PARK BREAKFAST 24 eggs over-easy or scrambled thick cut bacon or chicken sausage breakfast potatoes

SIDES

GREEN SALAD 11	THICK-CUT BACON 14
CHICKEN SAUSAGE 14	PASTRAMI-SPICED DUCK FAT FRIES 15
WILTED SPINACH 12	SEASONAL FRUIT & BERRIES 15

WINES BY THE GLASS

WHITES

REDS

BROCARD PIERRE 36 <i>Tradition</i> Champagne, France	36 BERGSTRÖM Pinot Noir Willamette Valley, Oregon
GARY FARRELL 32 Chardonnay Russian River Valley, California	21 TOLAINI <i>Valdisanti</i> Tuscany, Italy
PHILLIPPE RAIMBAULT 21 Sauvignon Blanc Sancerre, Loire Valley, France	22 IL POGGIONE <i>Sangiovese</i> Rosso di Montalcino, 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.