

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, 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

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

EMBERED TOMATO SALAD 24
fiorentino costoluto, sungolds
grilled ciabatta vinaigrette

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

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

BLACK ANGUS

8 OZ CENTER-CUT FILET MIGNON* 79

8 OZ RIB CAP* 95

14 OZ NY STRIP* 84

20 OZ BONE-IN RIBEYE* 98

40 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

BOURBON STEAK SAUCE 4

AU POIVRE 5

RED WINE JUS 6

CHIMICHURRI 4

HORSERADISH CRUST 8

BLACK TRUFFLE BUTTER 9

SEARED FOIE GRAS 35

DIVER SCALLOPS 28

HALF MAINE LOBSTER 58

GRILLED SHRIMP 28

BOURBON STEAK CLASSIC

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

LAND & SEA

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

COLORADO LAMB RACK* 76
half rack, chimichurri

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

SIDES

BEER-BATTERED ONION RINGS 18 18

BLACK TRUFFLE MAC & CHEESE GRATINÉE 20 19

GRILLED ASPARAGUS 19 19
PRESERVED LEMON VINAIGRETTE

WHIPPED POTATOES, ECHIRÉ BUTTER

LOADED BAKED POTATO DELUXE

CRISPY BRUSSEL SPROUTS, CARAMEL
VINAIGRETTE, POMEGRANATE SEEDS

CREAMED SPINACH POP TART 22

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Herika Payumo

BOURBON STEAK

NEW YORK

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