

BOURBON STEAK BRUNCH

CHILLED SHELLFISH & CAVIAR

OYSTERS ON THE HALF SHELL* 34
champagne mignonette

SHRIMP COCKTAIL 32
gin-spiked cocktail, horseradish

HALF MAINE LOBSTER 58
espelette dijonnaise

CAVIAR TWINKIE
yuzu crème fraîche
royal daurenki 75 EA
imperial ossetra 95 EA

CAVIAR DEVILED EGGS
hot sauce spiked mousse
royal daurenki 29
imperial ossetra 39

WARM LOBSTER ROLL
spicy garlic butter
royal daurenki 55 EA
imperial ossetra 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

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

citronette

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 relish, 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 14 THICK-CUT BACON

CHICKEN SAUSAGE 14 15 PASTRAMI-SPICED DUCK FAT FRIES

WILTED SPINACH 12 15 SEASONAL FRUIT & BERRIES

WINES BY THE GLASS

WHITES

BROCARD PIERRE 36

Tradition
Champagne, France

GARY FARRELL 32

Chardonnay
Russian River Valley, California

PHILLIPPE RAIMBAULT 21

Sauvignon Blanc
Sancerre, Loire Valley, France

VIGNE SURRAU 16

Vermentino
Sardegna, Italy

REDS

36 BERGSTRÖM

Pinot Noir
Willamette Valley, Oregon

21 TOLAINI

Valdisanti
Tuscany, Italy

22 IL POGGIONE

Sangiovese
Rosso di Montalcino, Tuscany, 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.