

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

CAVIAR & TUNA TORO
fresh wasabi, tamari
royal daurenki 60 EA
imperial ossetra 75 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

ORCHARD APPLE SALAD 24
chicories, aged white cheddar, pecan
maple bourbon vinaigrette

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

DUO OF SOUPS 21
potato and leek, spring peas, crispy potatoes
jumbo lump crab meat

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32
quail egg, pine nuts, mint, asian pear
habanero-sesame oil

BACON-WRAPPED SCALLOPS* 32
bing cherry, foie gras emulsion,
marcona almonds

A5 WAGYU TARTARE* 55
celery root, fresh wasabi
crispy potato pave

TRUFFLE AGNOLOTTI 45/65
stracciatella, sunchoke
black truffle butter

SASHIMI TRIO* 48
black bass, red snapper, yellowfin tuna
15 trio of sauce, calamansi & ginger aguachile, wasabi-ginger soy
pink peppercorn citronette

SUNDAY SUPPER

Limited availability on Sundays only

SLOW ROASTED PRIME RIB* 110
red wine jus, black truffles

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our seafood is selected from trusted purveyors dedicated to sustainable fisheries and ocean stewardship.

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

DIVER SCALLOPS 28

HALF MAINE LOBSTER 58

GRILLED SHRIMP 28

SEARED FOIE GRAS 35

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE 130
market vegetables, marble potatoes

LAND & SEA

MISO-BROILED CHILEAN SEABASS* 75
baby bok choy, snap peas
maitake

COLORADO LAMB RACK* 76
half rack, herb crust, pea puree
truffle red wine jus

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

SIDES

18	BEER-BATTERED ONION RINGS	WHIPPED POTATOES, ECHIRÉ BUTTER	18
20	BLACKTRUFFLE MAC&CHEESE GRATINÉE	LOADED BAKED POTATO DELUXE	19
20	ROASTED OYSTER MUSHROOMS POMEGRANATE, CHIMICHURRI	ASPARAGUS, LEMON VINAIGRETTE CRISPY PROSCIUTTO, EGG YOLK	19

CREAMED SPINACH POP TART 24

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Herika Payumo
BOURBON STEAK

NEW YORK

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.