



BOURBON STEAK

SHELLFISH & APPETIZERS

OYSTERS ON THE HALF SHELL* 27
champagne mignonette

BACON-WRAPPED SCALLOPS* 26
citrus purée, blood orange, turnip
marcona almonds, madeira emulsion

MICHAEL MINA’S TUNA TARTARE* 26
quail egg, pine nut, mint, asian pear
garlic, trio of chili peppers, habanero-sesame oil

SHRIMP COCKTAIL 23
gin-spiked cocktail sauce, horseradish

INSTANT’ BACON 24
heritage pork belly, tempura oyster
shaved cabbage, black pepper soy glaze

JUMBO LUMP CRAB CAKE 26
pink peppercorn tartar sauce
old bay, florida citrus

CAVIAR

CAVIAR SERVICE
yukon gold potato blini,
traditional garnishes



1 oz golden kaluga* 185
1 oz golden ossetra* 220

TRUFFLE TREAT

BLACK TRUFFLE BREAD 14
maldon sea salt

SOUP AND SALADS

ONION SOUP GRATIN 17
caramelized onions
trio of cheeses, garlic baguette

PETITE ROMAINE CAESAR 16
garlic streusel, creamy caper dressing
vacche rosse parmesan

THE “WEDGE” 16
bacon, egg, red onion, tomato
point reyes blue cheese, buttermilk ranch dressing

FRESH HEARTS OF PALM SALAD 17
butter lettuce, ruby red grapefruit, avocado
radish, poppy seed, dijon vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Prices exclusive of tax and gratuity. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.

FROM THE GRILL	
SIMPLY GRILLED	SPECIALTY CUTS
10oz CENTER-CUT FILET MIGNON* 76	A5 STRIPLOIN* JAPAN 132 190 250 <i>available in 4oz, 6oz and 8oz increments</i>
14oz NEW YORK STRIP* 73	10oz WAGYU MANHATTAN N.Y. STRIP* AUSTRALIA 120
16oz DELMONICO RIBEYE* 83	22oz DRY-AGED COWBOY RIBEYE* USA 115
32oz PORTERHOUSE* 125	

ACCOMPANIMENTS

DIVER SCALLOPS* 22	GRILLED PRAWNS 18	BLACK TRUFFLE BUTTER 5
BÉARNAISE 8	RED WINE DEMI 6	BOURBON STEAK SAUCE 6
	BLUE CHEESE CRUST 5 <i>with crispy onions</i>	

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 95 market vegetables, russet potatoes black truffle, brandy-lobster cream	RED WINE BRAISED WAGYU SHORT RIB 51 whipped celery root, shallot jam
40oz HAY-SMOKED TOMAHAWK* 205 potato crusted fondant potatoes red wine demi glace <i>for two</i>	ESPELETTE BUTTER ROASTED CHICKEN 42 haricot verts, caramelized onion jus, epelette butter
FAROE ISLAND KING SALMON* 45 fennel, citronette	MISO BROILED SEABASS* 51 hammock hallow farm vegetables, baby bok choy, ginger dashi

SIDES

WHIPPED POTATOES, ECHIRÉ BUTTER 16	CREAMED SPINACH, CRISPY SHALLOTS 15
GRILLED ASPARAGUS, BÉARNAISE 15	CREAMY MAC & CHEESE, BLACK TRUFFLE 18
LOADED BAKED POTATO, CREAMY ONION DIP 15	JALAPEÑO CREAMED CORN, CILANTRO 15
CHARRED BROCCOLINI, PRESERVED LEMON 15	

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