

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 kaluga 395

cast-iron blini, jamon iberico, avocado mousse
apple butter, chive, crème fraîche

CAVIAR TWINKIE
yuzu crème fraîche
royal daurenki 65 EA
imperial kaluga 115 EA

CAVIAR & TUNA TORO
fresh wasabi, tamari
royal daurenki 60 EA
imperial kaluga 110 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

BURRATA & HEIRLOOM TOMATOES 25
basil stuffed burrata, pita croutons, balsamic 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
morels, grilled corn, summer truffles

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

16 OZ BONE-IN NY STRIP* 104

20 OZ BONE-IN RIBEYE* 110

40 OZ 40 DAY DRY-AGED PORTERHOUSE* 275

WORLD OF WAGYU

4 OZ HOKKAIDO A5 STRIPLOIN* 98
japan

8 OZ SHER RANCH FILET MIGNON* 125
australia

14 OZ WASHUGYU BONELESS RIBEYE* 135
usa

50 OZ IMPERIAL TOMAHAWK* MKT
usa

ACCOMPANIMENTS

BÉARNAISE 5

CHIMICHURRI 4

DIVER SCALLOPS 28

BOURBON STEAK SAUCE 4

HORSERADISH CRUST 8

HALF MAINE LOBSTER 58

AU POIVRE 5

BLACK TRUFFLE BUTTER 9

GRILLED SHRIMP 28

RED WINE JUS 6

SEARED FOIE GRAS 35

BOURBON STEAK CLASSICS

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

SALT BAKED TOMAHAWK MKT
bourbon butter

LAND & SEA

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

SALMON & SUMMER CAPONATA* 52
zucchini, gold bar squash, japanese eggplant
tomato marmalade, pine nuts

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

CHICKEN SCARPARIELLO 49
cherry peppers, piquillo peppers
white wine, lemon

SIDES

18	BEER-BATTERED ONION RINGS	WHIPPED POTATOES, CHIVES	18
20	BLACKTRUFFLE MAC&CHEESE GRATINÉE	LOADED BAKED POTATO DELUXE	19
20	JALAPEÑO CREAMED CORN	CREAMED SPINACH POP TART	24
	ASPARAGUS, LEMON VINAIGRETTE		19
	CRISPY PROSCIUTTO, EGG YOLK		

EXECUTIVE CHEF Chad Brown
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.