

BOURBON STEAK BRUNCH

CHILLED SHELLFISH & CAVIAR

- OYSTERS ON THE HALF SHELL*** 34
champagne mignonette

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

SHELLFISH PLATTER* 125
oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces
- SHRIMP COCKTAIL** 32
gin-spiked cocktail, horseradish

CAVIAR DEVEILED EGGS
hot sauce spiked mousse
royal daurenki 29
imperial kaluga 68

CAVIAR TOWER* 140/190
by Petrossian of Paris
caviar deveiled eggs, spicy garlic butter
maine lobster rolls, crisp crudite
trio of dips
- HALF MAINE LOBSTER** 58
espelette dijonnaise

WARM LOBSTER ROLL
spicy garlic butter
royal daurenki 55 EA
imperial kaluga 95 EA

- 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
BOURBON STEAK

NEW YORK

*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

4 OZ HOKKAIDO A5 STRIPLOIN* 98 japan	SKIRT STEAK & EGGS 58 garlic-herb butter, sunny-side up eggs breakfast potatoes
8 OZ SHER RANCH FILET MIGNON* 125 australia	WAGYU BRUNCH BURGER 28 cabot white cheddar, bacon jam, sunny-side up egg
14 OZ WASHUGYU BONELESS RIBEYE* 135 usa	8 OZ CENTER-CUT FILET MIGNON* 79 usa

ENTREES

CRÈME BRÛLÉE FRENCH TOAST 24 vanilla bean chantilly seasonal berries, candied pistachio	BOURBON STEAK DIP 35 prime rib, smoked mozzarella, tellicherry pepper au jus horseradish-red wine mustard, sesame hero
CLASSIC BENEDICT 25 poached eggs, smoked ham, toasted english muffin sauteed spinach, hollandaise, breakfast potatoes +15 smoked salmon	CENTRAL PARK BREAKFAST 24 eggs over-easy or scrambled thick cut bacon or chicken sausage breakfast potatoes
GRUYERE OMELETTE 19 boursin, fine herbs, breakfast potatoes +60 imperial kaluga caviar	CHICKEN PAILLARD 39 arugula, cherry tomato, fennel, pepperoncini parmesan, au poivre aioli
CREAMY CHERRY TOMATO RIGATONI 36 blistered cherry tomato, basil, parmesan	SALMON & SUMMER CAPONATA* 52 zucchini, gold bar squash, japanese eggplant, tomato marmalade, pine nuts

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

GONET-MEDEVILLE 35 <i>Tradition</i> Champagne, France
GARY FARRELL 32 Chardonnay Russian River Valley, California
PHILLIPPE RAIMBAULT 24 Sauvignon Blanc Sancerre, Loire Valley, France
VIGNE SURRAU 16 Vermentino Sardegna, Italy

REDS

36 BERGSTRÖM Pinot Noir Willamette Valley, Oregon
24 TOLAINI <i>Valdisanti</i> , Cabernet Tuscany, Italy
22 IL POGGIONE Sangiovese Rosso di Montalcino, Tuscany, Italy
33 DAVID & NADIA Grenache Swartland, South Africa

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.