

—◇— SHELLFISH —◇—
A LA CARTE

- OYSTERS**
ON THE HALF SHELL* 35 **GF**
champagne mignonette
- OISHII SHRIMP COCKTAIL** 36 **GF**
gin-spiked cocktail sauce
- HALF MAINE LOBSTER** 52 **GF**
espelette dijonnaise
- LITTLENECK CLAMS*** 26 **GF**
diane’s bloody mary mignonette

—◇— SHELLFISH —◇—
PLATTER

- PETITE PLATTER*** 145
3 ea oysters on the half shell
3 ea littleneck clams
3 ea U-10 shrimp
half maine lobster
blue crab salad
- DELUXE PLATTER*** 260
6 ea oysters on the half shell
6 ea littleneck clams
6 ea U-10 shrimp
whole maine lobster
blue crab salad
sashimi trio

—◇— SASHIMI —◇—

- SASHIMI TRIO*** 62
ora king salmon
big eye tuna
hokkaido scallop
-
- trio of sauces** **GF**
shoyu ponzu
yuzu-tamari
leche de tigre

CAVIAR BITES

PETROSSIAN CAVIAR SERVICE *

30 GRAMS : ROYAL DAURENKI 151 | ROYAL OSSETRA 206
buttermilk chive pancake, shallot potato cake, traditional garnishes

CAVIAR TOAST* 58
cinco jotas jamón ibérico
seasoned heirloom tomato
royal daurenki caviar

CAVIAR “TWINKIEE”* 55
corn bread
yuzu crème fraîche
royal daurenki caviar

A5 STEAK & EGGS* 58
potato rösti, 24k gold
parmegiano reggiano
royal daurenki caviar

BLACK TRUFFLE BRIOCHE 11
maldon sea salt

APPETIZERS

- PETITE ROMAINE CAESAR** 26
garlic streusel, creamy caper dressing
vacche rosse parmesan
- THE “WEDGE”** 28 **GF**
crispy bacon, eggs mimosa, red onion, cherry tomato
point reyes blue cheese, buttermilk dressing
- HEIRLOOM TOMATO SALAD** 26
garlic-herb burrata, white balsamic
basil pistou, brioche crouton

- MICHAEL MINA’S TUNA TARTARE*** 37
quail egg, pine nut, mint, asian pear
trio of chili peppers, habanero-sesame oil
- SOUTHERN-STYLE CRAB CAKE** 26
fresh lemon, old bay crumbs
lobster gumbo sauce
- THAI STEAK TARTARE*** 30
USDA prime beef, roasted peanut
thai-chili crisp, rice cracker

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for parties of six or more and is distributed to our service team. Guests are welcome to adjust it however they wish. We simply ask for a signed receipt to confirm your final gratuity.

BOURBON STEAK SIGNATURES

MAINE LOBSTER POT PIE
wild mushrooms, english peas
fingerling potatoes, black truffle
brandied lobster cream
135

"SMOKE SHOW" TOMAHAWK*
australian wagyu
hay smoked & mesquite grilled
fondant potatoes, chimichurri
MP

ENTREÉS

**LOBSTER
AGNOLOTTI** 62
lemon ricotta, fine herbs
sauce américaine

**DRY- AGED
ORA KING SALMON*** 61 **GF**
baby fennel, yukon potato
salmon roe beurre blanc

**MARY'S FREE RANGE
ROASTED CHICKEN** 54 **GF**
lemon butter sauce
haricot verts

STEAKS & CHOPS

8 oz CENTER-CUT FILET MIGNON* 82
creekstone, angus

8 oz A5 WAGYU STRIPLOIN* 215
oita prefecture, japan

14 oz NEW YORK STRIPLOIN* 98
creekstone, usda prime

16 oz DRY-AGED BONE-IN STRIPLOIN* 129
flannery holstein, usda prime

18 oz BONE-LESS RIBEYE* 115
creekstone, usda prime

8 oz WAGYU RIB CAP* 145
snake river farms, usa

14 oz AUSTRALIAN RACK OF LAMB* 70
opal valley

14 oz BONE-LESS WAGYU RIBEYE* 142
irodori, usa

ACCOMPANIMENTS

**ROASTED
BONE MARROW** 30

**SEARED HUDSON VALLEY
FOIE GRAS*** 35

**U-10 HOKKAIDO
DIVER SCALLOP*** 28

**GRILLED
OISHII PRAWNS** 26

**GRILLED
HALF MAINE LOBSTER** 48

**BLUE CRAB
BÉARNAISE** 33

CHOICE OF SAUCES 4ea
classic béarnaise | bourbon steak sauce | truffle bordelaise | brandy peppercorn | creamy horseradish | chimichurri

SIDES

CREAMED SPINACH POP TART 26
comté cheese, bechamel, puff pastry

GF WHIPPED POTATOES, ECHIRÉ BUTTER 21 **LOADED BAKED POTATOES, CHEDDAR, BACON** 23
GF SOY-MIRIN CREMINI MUSHROOMS 26 **HATCH CHILI CREAMED CORN** 24 **GF**
BLACK TRUFFLE MACARONI GRATINÉE 25 **CHARRED BROCCOLINI, PRESERVED LEMON** 21 **GF**

EXECUTIVE CHEF: RAJ DIXIT
CHEF DE CUISINE: JOSE D. ONTIVEROS II

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