

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

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

APPETIZERS

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

BACON-WRAPPED SCALLOPS* 32
cranberry coulis, foie gras
smoked beets, pistachio

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

TRUFFLE AGNOLOTTI 45/65
stracciatella, sunchoke
black truffle butter

SOUPS

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

DUO OF SOUPS 21
cauliflower & butternut squash
maitake mushrooms, chestnuts

SUNDAY SUPPER

Limited availability on Sundays only

SLOW ROASTED PRIME RIB* 130
red wine jus, summer truffles

*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 which is distributed in its entirety to the servers.

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 | 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 CLASSIC

MAINE LOBSTER POT PIE 130
market vegetables, marble potatoes

LAND & SEA

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| MISO-BROILED CHILEAN SEABASS* 75
tokyo turnip, wild mushrooms
ginger dashi | COLORADO LAMB RACK* 76
half rack, chimichurri | BRICK-PRESSED CHICKEN 49
haricot verts, espelette lemon butter
onion jus |
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SIDES

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|---|---|
| BEER-BATTERED ONION RINGS 18 18 | WHIPPED POTATOES, ECHIRÉ BUTTER |
| BLACK TRUFFLE MAC & CHEESE GRATINÉE 20 19 | LOADED BAKED POTATO DELUXE |
| CAULIFLOWER 20 19 | CRISPY BRUSSEL SPROUTS, CARAMEL
VINAIGRETTE, POMEGRANATE SEEDS |
| CHILI CRUNCH, SHALLOTS | |
| CREAMED SPINACH POP TART 24 | |

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Herika Payumo

BOURBON STEAK

NEW YORK

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