BOURBON STEAK BRUNCH

CHILLED SHELLFISH & CAVIAR

OYSTERS ON THE HALF SHELL* 34
champagne mignonette

SHRIMP COCKTAIL 32
gin-spiked cocktail, horseradish

HALF MAINE LOBSTER 58
espelette dijonnaise

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

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

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

SHELLFISH PLATTER* 125
oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces

CAVIAR TOWER* 140/190
by Petrossian of Paris
caviar deviled eggs, spicy garlic butter
maine lobster rolls, crisp crudite
trio of dips

PASTRY TROLLEY 9
daily selection of fresh-baked pastries
breads, and sweets

STARTERS

GREEK YOGURT 24
orange blossoms, almond granola
mixed berries

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

AVOCADO NIÇOISE TOAST 25
boquerones, jammy eggs
hibiscus pickled shallot

CHOPPED WEDGE 19
bacon, egg, red onion, tomato
point reyes blue cheese, buttermilk dressing

CHOPPED CAESAR 22
garlic streusel, creamy caper dressing
vacche rosse parmesan

ONION SOUP GRATIN 22
caramelized onion, sherry
trio of cheese, french baguette

BAGEL & LOX* 34
smoked salmon, tomato, shallot, whipped dill cream
cheese, toasted everything bagel

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
CHEF DE CUISINE Travis McGinty

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

8 OZ SHER RANCH FILET MIGNON* 125
australia

14 OZ WASHUGYU BONELESS RIBEYE* 135
usa

SKIRT STEAK & EGGS 58
garlic-herb butter, sunny-side up eggs breakfast potatoes

WAGYU BRUNCH BURGER 28
cabot white cheddar, bacon jam, sunny-side up egg

8 OZ CENTER-CUT FILET MIGNON* 79
usa

ENTREES

CRÈME BRÛLÉE FRENCH TOAST 24
vanilla bean chantilly
seasonal berries, candied pistachio

CLASSIC BENEDICT 25
poached eggs, smoked ham, toasted english muffin
sauteed spinach, hollandaise, breakfast potatoes
+15 smoked salmon

GRUYERE OMELETTE 19
boursin, fine herbs, breakfast potatoes
+60 imperial kaluga caviar

CREAMY CHERRY TOMATO RIGATONI 36
blistered cherry tomato, basil,
parmesan

BOURBON STEAK DIP 35
prime rib, smoked mozzarella, tellicherry pepper au jus
horseradish-red wine mustard, sesame hero

CENTRAL PARK BREAKFAST 24
eggs over-easy or scrambled
thick cut bacon or chicken sausage
breakfast potatoes

CHICKEN PAILLARD 39
arugula, cherry tomato, fennel, pepperoncini
parmesan, au poivre aioli

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

SIDES

GREEN SALAD 11
CHICKEN SAUSAGE 14
WILTED SPINACH 12
14 THICK-CUT BACON
15 PASTRAMI-SPICED DUCK FAT FRIES
15 SEASONAL FRUIT & BERRIES

WINES BY THE GLASS

WHITES

GONET-MEDEVILLE 35
Tradition
Champagne, France

NEWTON 28
Chardonnay
Napa Valley, California

PHILLIPPE RAIMBAULT 24
Sauvignon Blanc
Sancerre, Loire Valley, France

CANTINA TERLANO 16
Pinot Grigio
Alto Adige, Italy

REDS

33 BERGSTRÖM
Pinot Noir
Willamette Valley, Oregon

24 TOLAINI
Valdisanti, Cabernet
Tuscany, Italy

22 IL POGGIONE
Sangiovese
Rosso di Montalcino, Tuscany, Italy

29 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.

UPDATED 10.01.2026