

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 DEVEILED 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

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

GRILLED STEAK & EGGS 58

garlic-herb butter, skirt steak, sunny-side up eggs
breakfast potatoes

4 OZ HOKKAIDO A5 STRIPLOIN* 98

japan

WILD KING SALMON* 52

citronette

14 OZ WASHUGYU BONELESS RIBEYE* 135

usa

WAGYU BRUNCH BURGER 28

cabot white cheddar, bacon jam, sunny side up egg

8 OZ SHER RANCH FILET MIGNON* 125

australia

8 OZ CENTER-CUT FILET MIGNON* 79

usa

ENTREES

CRÈME BRÛLÉE FRENCH TOAST 24

vanilla bean chantilly
seasonal berries, candied pistachio

CREAMY CHERRY TOMATO RIGATONI 36

blistered cherry tomato, basil, parmesan

CLASSIC BENEDICT 25

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

PRIME RIB FRENCH DIP 35

cherry pepper relish, garlic ranch butter
gruyere, pedro ximenez sherry, onion jus

GRUYERE OMELETTE 19

boursin, fine herbs, breakfast potatoes
add imperial kaluga caviar 60

CENTRAL PARK BREAKFAST 24

eggs over-easy or scrambled
thick cut bacon or chicken sausage
breakfast potatoes

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

Tradition
Champagne, France

GARY FARRELL 32

Chardonnay
Russian River Valley, California

PHILLIPPE RAIMBAULT 21

Sauvignon Blanc
Sancerre, Loire Valley, France

VIGNE SURRAU 16

Vermentino
Sardegna, Italy

REDS

36 BERGSTRÖM

Pinot Noir
Willamette Valley, Oregon

21 TOLAINI

Valdisanti
Tuscany, Italy

22 IL POGGIONE

Sangiovese
Rosso di Montalcino, Tuscany, Italy

33 SANTA-DUC

Grenache Blend,
Gigondas, Rhône Valley, France

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.