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 kaluga 395

cast-iron blini, jamon iberico, avocado mousse
apple butter, chive, crème fraîche

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

CAVIAR & TUNA TORO
fresh wasabi, tamari
royal daurenki 60 EA
imperial kaluga 110 EA

PINWHEEL BRIOCHE 7 per person
black truffle butter, maldon sea salt

SOUPS & 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

BURRATA & ROASTED BEETS 26
blood orange stuffed burrata
hazelnut gremolata, aged balsamic

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

DUO OF SOUPS 28
lobster bisque, yam vichyssoise, lobster, confit leeks

APPETIZERS

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

BACON-WRAPPED SCALLOPS* 32
cauliflower, golden raisin
foie gras emulsion, pistachio

A5 WAGYU STEAK TARTARE* 55
micro basil, cornichon
caper, fried pita

HONEYNUT SQUASH RAVIOLI 45/65
brown butter, pumpkin seeds, amaretti cookie
cashew foam, black truffle

SASHIMI TRIO* 48
black bass, red snapper, yellowfin tuna
15 trio of sauce, calamansi & ginger aguachile, wasabi-ginger soy
pink peppercorn citronette

SUNDAY SUPPER

Limited availability on Sundays only

SLOW ROASTED PRIME RIB* 110
red wine jus, black truffles

*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

BLACK ANGUS

8 OZ CENTER-CUT FILET MIGNON* 79

8 OZ RIB CAP* 95

14 OZ NY STRIP* 84

16 OZ BONE-IN NY STRIP* 104

20 OZ BONE-IN RIBEYE* 110

40 OZ 40 DAY DRY-AGED PORTERHOUSE* 275

WORLD OF WAGYU

4 OZ HOKKAIDO A5 STRIPLOIN* 98
japan

8 OZ SHER RANCH FILET MIGNON* 125
australia

14 OZ WASHUGYU BONELESS RIBEYE* 135
usa

50 OZ IMPERIAL TOMAHAWK* MKT
usa

ACCOMPANIMENTS

BÉARNAISE 5

BOURBON STEAK SAUCE 4

AU POIVRE 5

RED WINE JUS 6

CHIMICHURRI 4

HORSERADISH CRUST 8

BLACK TRUFFLE BUTTER 9

DIVER SCALLOPS 28

HALF MAINE LOBSTER 58

GRILLED SHRIMP 28

SEARED FOIE GRAS 35

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 130
market vegetables, marble potatoes
lobster-cognac emulsion

SALT BAKED TOMAHAWK MKT
bourbon butter

LAND & SEA

MISO-BROILED CHILEAN SEABASS* 75
baby bok choy
snap peas, maitake

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

COLORADO LAMB RACK* 76
half rack, herb crust, pea puree
truffle red wine jus

CHICKEN SCARPARIELLO 49
cherry peppers, piquillo peppers
white wine, lemon

SIDES

18 BEER-BATTERED ONION RINGS

20 BLACK TRUFFLE MAC & CHEESE

20 ROASTED MUSHROOMS, CHESTNUTS, SHERRY GLAZE

WHIPPED POTATOES, CHIVES 18

LOADED BAKED POTATO DELUXE 19

CRISPY BRUSSELS SPROUTS, SWEET CHILI SAUCE 20

CREAMED SPINACH POP TART 24

EXECUTIVE CHEF Chad Brown
CHEF DE CUISINE Travis McGinty

BOURBON STEAK

NEW YORK

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 10.01.26