



BOURBON STEAK



DINNER MENU

YEAR **2020**

A RARE EXPERIENCE. WELL DONE.





SHELLFISH & CAVIAR

À LA CARTE CHILLED SHELLFISH

- *CHEF'S OYSTER SELECTION CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 4 each
- ALASKAN KING CRAB GREEN GODDESS 26
- HALF MAINE LOBSTER DIJONNAISE 37
- GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

SHELLFISH PLATTERS 95

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



CAST-IRON BROILED

RED MISO BUTTER
 CHARRED LEMON
 LEMONGRASS TEA

*ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
 GREEN GODDESS
 CHAMPAGNE MIGNONETTE

REGIIS OVA CAVIAR

SUSTAINABLY FARMED AND HARVESTED

DOMESTIC ROYAL 90 KALUGA HYBRID 135 OSSETRA 195



TRIO TASTING 415

ADD 2004 KRUG CHAMPAGNE: 99 PER GLASS

APPETIZERS

- SCALLOP CRUDO YUZU, TANGERINE, PERNOD, TARRAGON 18
- AHI TUNA 'ROLLS' CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 18
- HAND-CUT WAGYU STEAK TARTARE TRADITIONAL GARNISHES, GRILLED PITA BREAD 20
- SWEET CORN SOUP ALASKAN KING CRAB, BENTON'S HAM, PIQUILLO PEPPER, BASIL 19
-  MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 24
- 'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 17





SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK 17

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 15

HERITAGE BEET WHIPPED FETA, CARA CARA ORANGE, CHICORIES, PISTACHIO, DUKKAH 16

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

SIGNATURES

MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, MARKET VEGETABLES 87

JOYCE FARMS' CHICKEN PORCINI MUSHROOM, WHEAT BERRIES, HARICOT VERTS, MADEIRA JUS 36

MISO-GLAZED CHILEAN SEA BASS WATERMELON RADISH, DAIKON, SCALLION, MAITAKE, MUSHROOM, DASHI 47

HICKORY-SMOKED & PASTRAMI-SPICED BEEF SHORT RIB BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

MARKET SIDES

CELERY ROOT GRATIN, GRUYÈRE, CHIVES 15

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12

TRIO OF MUSHROOMS, MIRIN GLAZED 15

CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14

 MAC & CHEESE, BLACK TRUFFLE 15

POTATO PURÉE, LOTS OF BUTTER 13

CAROLINA GOLD WILD RICE, CRANBERRIES, PECANS 12

BAKED POTATO, 'ALL THE FIXINS' 12





FROM THE WOOD-FIRED GRILL

* BLACK ANGUS

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE 39

8 oz FILET MIGNON 52

16 oz DELMONICO RIB EYE 66

16 oz BONE-IN NEW YORK STRIP 62

28 oz PORTERHOUSE 118

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 96

* WAGYU

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 4 oz or 8 oz MP

6 oz AUSTRALIAN FILET MIGNON 59

8 oz AMERICAN 'RIB CAP' 89

10 oz MISHIMA NEW YORK STRIP 91

* FROM THE SEA

VERLASSO SALMON 35

MAINE HARBOR SCALLOPS 37

ACCOMPANIMENTS

HALF MAINE LOBSTER 37

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 24

BONE MARROW CRUST 10

FRIED DUCK EGG 7

SEARED SCALLOPS 22

HORSERADISH CRUST 6

BLACK TRUFFLE BUTTER 15

BLUE CHEESE & CRISPY ONION GRATIN 9

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI

CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE