

## SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL\* 21

LITTLE NECK CLAMS\* 15

SHRIMP COCKTAIL 21

HALF MAINE LOBSTER 38

SHELLFISH PLATTER\* 125

oysters & clams on the half shell  
half maine lobster, shrimp cocktail  
trio of sauces

## CAVIAR

by Petrossian of Paris

1 oz. royal daurenki 145 | 1 oz. imperial ossetra 195

CAVIAR SERVICE

buttermilk pancake, traditional garnishes

LOBSTER "ROLL" 45

warm beignet

CAVIAR "TWINKIEE" 45

yuzu crème fraîche

## STONE CRAB CLAW

a seasonal delicacy from october through may, fresh stone crabs are found in the warm waters off the coast of florida. ask your server for today's available sizes and market price to experience the finest stone crabs in the world!

*\*limited availability, market price*

BLACK TRUFFLE BREAD 9

maldon sea salt

## SALADS & SOUP

FRESH HEARTS OF PALM SALAD 17

butter lettuce, Florida grapefruit, avocado  
poppy seed, dijon vinaigrette

PETITE ROMAINE CAESAR 17

garlic streusel, creamy caper dressing  
vacche rosse parmesan

THE 'WEDGE' 18

bacon, egg, red onion, tomato  
Point Reyes blue cheese, buttermilk dressing

ASPARAGUS & AVOCADO SALAD 19

daurenki caviar, buttermilk  
basil-scallion oil

ONION SOUP GRATIN 18

caramelized onions  
trio of cheeses, garlic baguette

## APPETIZERS

MICHAEL MINA'S TUNA TARTARE\* 32

quail egg, pine nut, mint, Asian pear  
habanero-sesame oil

FRESH MAHI MAHI CEVICHE\* 21

smoked corn espuma  
green plantain chips

BACON-WRAPPED SCALLOPS\* 29

bing cherry, turnip, marcona almond  
madiera emulsion

BOURBON STEAK A5 WAGYU TARTARE\* 48

celery root, fresh wasabi  
crispy potato pavé

GOLDEN BEET "RAVIOLIS" 23

stracciatella cheese, basil, pistachio  
pomegranate, yuzu vinaigrette

## TROLLEY TREAT

BLACK TRUFFLE AGNOLOTTI

burrata cheese filling, truffle butter  
55

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

- 8oz CENTER-CUT FILET MIGNON\* 57
- 12oz NY STRIP\* 64
- 16oz DELMONICO RIBEYE\* 74
- 22oz 50 DAY DRY-AGED BONE-IN RIBEYE\* 115

WAGYU

- 6oz SENKU FARMS FILET MIGNON\* 65
- 10oz SENKU FARMS SKIRT STEAK\* 52
- 8oz STONE AXE NY STRIP\* 105

JAPANESE WAGYU

- 4oz A5 NY STRIP KAGOSHIMA\* 136
- 4oz A5 RIBEYE MITSOBUSHI\* 208
- 4oz A5 HOKKAIDO SNOW BEEF\* 300

ACCOMPANIMENTS

- |                       |                        |                               |
|-----------------------|------------------------|-------------------------------|
| BÉARNAISE 4           | DIVER SCALLOPS 21      | BLACK TRUFFLE BUTTER 6        |
| BOURBON STEAK SAUCE 4 | GRILLED GULF SHRIMP 27 | BLUE CHEESE & CRISPY ONION 12 |
| CHIMICHURRI 4         | HALF MAINE LOBSTER 38  | BLACK PEPPERCORN CRUST 12     |

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE 98  
market vegetables, russet potatoes  
black truffle, lobster-brand cream

BOURBON FLAMED WAGYU TOMAHAWK 245  
hay smoked & salt-baked, potato crusted fondant potatoes  
red wine demi glace

FISH

- BIG EYE TUNA AU POIVRE\* 52  
morel mushrooms, wilted spinach  
peppercorn sauce
- ROASTED CHILEAN SEABASS\* 56  
olive gremolata, asparagus  
tomato confit, basil emulsion

FARM & FLOCK

- BOURBON BRAISED SHORT RIB\* 52  
shallot jam, whipped celery root  
roasted bone marrow
- WHOLE ROASTED CHICKEN for two 95  
espelette butter, potato dauphinoise  
caramelized onion chicken jus

SIDES

- |  |  |
|--|--|
| PORK BELLY FRIED RICE 14                   | CREAMED SPINACH, CRISPY SHALLOTS 14      |
| TRUFFLE MAC & CHEESE GRATINÉE 18           | ROASTED MUSHROOMS, GARLIC-HERB BUTTER 14 |
| BAKED POTATO, ALL THE FIXINS 15            | FRIED BRUSSELS SPROUTS, HONEY MUSTARD 15 |
| WHIPPED POTATOES, ECHIRÉ BUTTER 14         | CHARRED BROCCOLINI, PRESERVED LEMON 15   |
| SPINACH SOUFFLÉ 18<br>bacon-parmesan cream |  |

EXECUTIVE CHEF PABLO VALENCIA

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.  
\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.  
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.