

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 21

SHRIMP COCKTAIL* 21

HALF MAINE LOBSTER* 38

1/4LB ALASKAN KING CRAB* 48

SHELLFISH PLATTER* 135

oysters on the half shell
half maine lobster, alaskan king crab
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 nuts, 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

TRUFFLE TREAT

BLACK TRUFFLE AGNOLOTTI

burrata cheese filling, white 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

served in 4oz portions

- A5 NY STRIP KAGOSHIMA* 34 per oz
- A5 RIBEYE MITSUBUSHI* 52 per oz
- A5 HOKKAIDO SNOW BEEF* 75 per oz

ACCOMPANIMENTS

- BÉARNAISE 4
- BLACK TRUFFLE BUTTER 6
- DIVER SCALLOPS 21
- BOURBON STEAK SAUCE 4
- BLUE CHEESE & CRISPY ONION 12
- GRILLED GULF SHRIMP 17
- CHIMICHURRI 4
- ALASKAN KING CRAB & BÉARNAISE 28
- HALF MAINE LOBSTER 38

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 98
market vegetables, russet potatoes
black truffle, lobster-brandied 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, GOCHUJANG 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

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.