

- CHILLED SEAFOOD**
- TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT **26**
 - OYSTERS ON THE HALF SHELL*** PONZU, FRESH WASABI, LEMON **4 EACH**
 - SPICE-POACHED PRAWNS*** POACHED & CHILLED, GIN COCKTAIL SAUCE **32**
 - ALASKAN KING CRAB*** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **36**
 - HALF MAINE LOBSTER*** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **42**
 - SHELLFISH TASTING*** OYSTERS, PRAWNS, KING CRAB & MAINE LOBSTER WITH POKE **90**

- APPETIZERS**
- TABLESIDE SHAKING BEEF*** LEMONGRASS, GINGER, GEM LETTUCE, PICKLED VEGETABLES **29**
 - BURRATA** RICOTTA-FILLED MOZZARELLA, SMOKED PROSCIUTTO, RED PEAR, AMARANTH **19**
 - MUSHROOM SOUP** BLACK KALE, BASIL PESTO, PARMIGIANO-REGGIANO BROTH **18**
 - CRISPY OCTOPUS** CHICKPEA, HARISSA, MEYER LEMON VINAIGRETTE **19**
 - RAVIOLO** DUCK EGG, RICOTTA, SPINACH, MAITAKE MUSHROOM, ROSEMARY CRUMB **21**
 - HUDSON VALLEY FOIE GRAS** GRANNY SMITH APPLE, QUINCE, SPICED WALNUTS, BRIOCHE **28**

- SALADS**
- ICEBERG WEDGE** BLUE CHEESE, BACON, RED ONION, OVEN-DRIED TOMATO **18**
 - CLASSIC CAESAR** ROMAINE, WHITE ANCHOVY, PARMIGIANO-REGGIANO, CROUTON **17**
 - FARMER'S MARKET** LOCAL GREENS, SOFT HERBS, RADISH **16**
 - GREEN GODDESS** QUINOA, LENTILS, JÍCAMA, AVOCADO, SCHUG **17**

- ENTREES**
- MAINE LOBSTER POT PIE*** BRANDIED LOBSTER CREAM, LOCAL VEGETABLES, TRUFFLE **85**
 - HAWAIIAN PRAWNS*** FRESH KAUAI PRAWNS, FALL ROOTS, RED CURRY BROTH **42**
 - BERKSHIRE PORK CHOP*** RED CABBAGE, BLACK LENTILS, APPLES SPICED WALNUT **43**

**MESQUITE-GRILLED
STEAKS & CHOPS**

- USDA ANGUS & PRIME BEEF***
- 8 OZ FILET MIGNON **54**
 - 10 OZ PRIME NY STRIP LOIN **62**
 - 20 OZ PRIME RIB EYE **79**
 - 10 OZ PRIME HANGER STEAK **42**

SIMPLY GRILLED FISH*

- KING SALMON **40**
- AHI TUNA STEAK **46**

**JAPANESE & AMERICAN
WAGYU BEEF SELECTIONS**

- MIYAZAKI PREFECTURE, JAPAN***
- A5 STRIP LOIN **40 PER OZ**
- AMERICAN WAGYU***
- 8 OZ RIB EYE "FILET", 7X, COLORADO **85**
 - 6 OZ RIB EYE CAP, 7X, COLORADO **90**
 - 6 OZ PETITE FILET, SNAKE RIVER, ID **64**

USA VS JAPAN*

- 5 OZ AMERICAN WAGYU STRIP LOIN & 3 OZ JAPANESE A5 STRIP LOIN **125**

WAGYU TRIO*

- 3 OZ CUTS OF MIYAZAKI STRIP LOIN USA RIB CAP & USA PETITE FILET **185**

**BOURBON STEAK
SPECIALTIES**

- ARGENTINE STYLE MIXED GRILL***
- CHEF'S DAILY SELECTION OF BEEF, SAUSAGE & SPECIALTY MEATS **79**

MICHAEL'S SURF & TURF*

- SNAKE RIVER FILET, CRAB BÉARNAISE, HUDSON VALLEY FOIE GRAS **105**

ACCOMPANIMENTS

- WILD & ORGANIC MUSHROOMS** **13**
- KING CRAB BÉARNAISE*** **30**
- HALF MAINE LOBSTER*** **42**
- GARLIC-CHARRED PRAWN*** **21**
- BLACK TRUFFLE BUTTER** **10**
- SEARED HUDSON VALLEY FOIE GRAS** **26**

CREAMY BLUE CHEESE **9**

CARAMELIZED ONIONS **7**

"AU POIVRE" **5**

CHIMICHURRI **4**

BÉARNAISE* **4**

TRIO OF SAUCES* **8**

BÉARNAISE, CHIMICHURRI, AU POIVRE

**MARKET SIDES &
VEGETABLES**

- TRUFFLED MACARONI GRATIN** **15**
- AGED WHITE CHEDDAR & GARLIC CRUMBS
- TOKYO HASH BROWNS*** **13**
- YUZU AÏOLI, NORI, BONITO
- CLASSIC WHIPPED POTATOES** **12**
- YUKON GOLD PURÉE, DUCK FAT GRAVY
- HORSERADISH-WHIPPED POTATOES** **12**
- HORSERADISH CRÈME FRAÎCHE
- SALT-BAKED POTATO** **16**
- WHITE CHEDDAR, BACON JAM, SOUR CREAM

WAGYU OXTAIL FRIED RICE* **21**

SUNNY SIDE EGG, KIMCHI, SCALLION

ROASTED BRUSSELS SPROUTS **16**

SOY CARAMEL, PEANUTS

SAUTÉED SPINACH **10**

TOASTED GARLIC, CHILI FLAKE

CREAMED SPINACH **12**

PICKLED ONION, PECORINO, NUTMEG

RED WINE MUSHROOMS **14**

PEARL ONIONS, FINES HERBES

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.