

ICE COLD SHELLFISH  
CRUDOS & CAVIAR

- BOURBON STEAK SEAFOOD TOWER** A CELEBRATION OF LOCAL & AMERICAN MERROIR **85 / 140**
- SHELLFISH BY THE HALF DOZEN** EAST & WEST COAST OYSTERS, LOCAL CLAMS **21 / 16**
- CHILLED ALASKAN DUTCH HARBOR KING CRAB** TRADITIONAL ACCOMPANIMENTS **36**
- NANTUCKET BAY SCALLOP CEVICHE** CUCUMBER, PONZU, SEA SALT, CITRUS, ARUGASABI BLOOMS **18**
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **22**
- PICKLED SHRIMP COCKTAIL** ROUILLE, BENNE SEED CRACKER, CHOW CHOW RELISH **24**
- CHEF'S SELECTION OF CAVIAR** TRADITIONAL ACCOMPANIMENTS, WARM JOHNNY CAKES **MP**

## APPETIZERS

- BURRATA & HONEYCOMB** ARUGULA PESTO, LEMON, MANGALITSA PANCETTA **16**
- ICEBERG WEDGE** SMOKEY ROGUE BLUE CHEESE DRESSING, CRISPY CHICKEN SKINS, BACON, TOMATO **16**
- AVOCADO SALAD** PICKLED VEGETABLES, SPICY CHIMICHURRI, CRISPY KATAIFI, WALNUTS **15**
- TRUFFLED CANNELLINI BISQUE** JALAPEÑO CORNBREAD, CHARRED ONION, SMOKED HAM HOCK **15**
- A3 WAGYU BEEF TARTARE** SIBERIAN CAVIAR, FRIED POTATO, YUZU AÏOLI, QUAIL EGG **28**
- PORTUGUESE OCTOPUS** ARTICHOKE, CAPER, BAGNA CÀUDA EMULSION, CRISPY POTATO **18**
- LOBSTER & SUNCHOKE TORTELLINI** ROMANESCO, ROASTED GRAPES, BROWN BUTTER, MARCONA ALMONDS **24**

## ENTREES

- MICHAEL'S LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **74**
- HEIRLOOM RYE GNOCCHI** ROASTED PUMPKIN, PÉRIGORD BLACK TRUFFLE, CHANTERELLE MUSHROOMS **38**
- DUO OF MANGALITSA PORK** NDUJA SPICED CORNBREAD, FRIED EGG, HEN OF THE WOOD MUSHROOMS **52**
- ROASTED AMISH CHICKEN** PÉRIGORD BLACK TRUFFLE, CARROTS, BEECH MUSHROOMS, FOIE GRAS **48**

## FROM THE WOOD-BURNING GRILL

A5 MIYAZAKI  
JAPANESE WAGYU

- ROSU CHUCK **30 PER OUNCE**
- RIB CAP **34 PER OUNCE**
- NEW YORK STRIP **36 PER OUNCE**

MINIMUM OF 3 OUNCES PER ORDER.  
SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ

## A5 MIYAZAKI TRIO

- THREE OUNCE CUTS OF EACH A5 MIYAZAKI WAGYU SELECTION **285**
- BOURBON TASTING TRIO : JIM BEAM DISTILLER'S MASTERPIECE 52*
- WOODFORD RESERVE MASTER'S COLLECTION*
- ORPHAN BARREL GIFTED HORSE*

CHEF'S SELECTION  
OF WAGYU

- 14 OZ RIB EYE, 7X RANCH, CO **89**
- 6 OZ RIB EYE FILET, 7X RANCH, CO **52**
- 12 OZ RIB CAP, 7X RANCH, CO **84**
- 4 OZ A5 PETIT FILET, MIYAZAKI, JAPAN **98**
- 16 OZ NEW YORK STRIP, DARLING DOWNS, AUS **85**
- 10 OZ FLAT IRON, BROADLEAF RANCH, AUS **48**

## BONE-IN, 35 DAY DRY-AGED MEATS

- 40 OZ TOMAHAWK RIB EYE, SHENANDOAH CO OP, VA **135**
- 18 OZ NEW YORK STRIP, SHENANDOAH CO OP, VA **72**
- 38 OZ PORTERHOUSE, USDA PRIME **130**

## BONE-IN, 60 DAY DRY-AGED MEATS

- 32 OZ NEW YORK STRIP, SHENANDOAH CO OP, VA **125**
- 68 OZ 'THE JOHN WAYNE' TOMAHAWK RIB EYE, SHENANDOAH CO OP, VA **160**

## WHERE THE WILD THINGS ARE

- 8 OZ VENISON FILET, MILLBROOK FARM, CT **72**
- 6 OZ ELK TENDERLOIN, MILLBROOK FARM, CT **55**
- 24 OZ BISON TOMAHAWK, GUNPOWDER FARMS, MD **96**

## 'THE BEAST'

12# BONE IN-RIB ROAST, SHENANDOAH, VA **495**

ADVANCED NOTICE REQUIRED, PLEASE INQUIRE WITH YOUR SERVER

## ALL NATURAL CORN-FED

- 12 OZ BONE-IN FILET, USDA PRIME **72**
- 10 OZ FLANK STEAK, BRANDT, USDA PRIME **44**
- 12 OZ NEW YORK STRIP, ALLEN BROTHERS, IL **59**
- 10 OZ HANGER STEAK, CERTIFIED ANGUS **34**
- 8 OZ FILET MIGNON, CERTIFIED ANGUS **48**

## ALL NATURAL GRASS-FED

- 16 OZ BONELESS RIB EYE, CAPE GRIM, TASMANIA **68**
- 22 OZ T-BONE, LEAPING WATERS FARM, VA **72**
- 28 OZ BONE-IN RIB EYE, LEAPING WATERS FARM, VA **92**

## OAK-FIRED FISH

- LOUP DE MER, 'VETA LA PALMA' **49**
- ARCTIC CHAR **29**
- SWORDFISH **34**

## AU POIVRE

## AJI VERDE

## BÉARNAISE

## CAROLINA MUSTARD BBQ

HENRY BAIN STEAK SAUCE  
(SELECTION OF THREE 4)

## FARM FRESH

SWEET POTATOES, TOASTED PECANS, CARDAMOM FLUFF **13**SHERRY-GLAZED MUSHROOMS **13**MARYLAND CRAB TATER TOTS, OLD BAY BUTTER **16**LOCAL BEETS & CARROTS, ORANGE-MISO GLAZE **12**CRISPY BRUSSELS SPROUTS, APRICOT **13**BRAISED COLLARD GREENS, SMOKED PORK **11**ACCOMPANIMENTS  
& SAUCES

- ALASKAN DUTCH HARBOR KING CRAB 36**
- TATER TOT & FOIE GRAS POUTINE 39**
- FOIE GRAS BUTTER 15**
- TRUFFLE BUTTER 5**
- BLUE CHEESE AND ONION GRATIN 8**
- PÉRIGORD BLACK TRUFFLES 5g | 40**

## SIDE DISHES

- CLASSIC
- BLACK TRUFFLE MAC & CHEESE 14**
-  ADD LOBSTER AND GOUDA **+16**
- CREAMED SPINACH 14**
- BROCCOLI, FINES HERBES BUTTER 11**
- CLASSIC YUKON GOLD POTATO PURÉE, GRAVY 13**
- TWICE-BAKED POTATO 13**
- SALT-BAKED POTATO 11**