

ICE COLD SHELLFISH

- 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**
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **22**
- CHILLED SHRIMP COCKTAIL** YUZU KOSHO, AVOCADO PURÉE, DAIKON RADISH **28**

APPETIZERS

- CREAMY BURRATA** SWEET CORN, PEACH, BASIL, PISTACHIO **16**
- ICEBERG WEDGE** SMOKEY ROGUE BLUE CHEESE DRESSING, CRISPY CHICKEN SKINS, BACON, TOMATO **16**
- STRAWBERRY GAZPACHO** BUTTERMILK SORBET, PISTACHIO, MINT, OLIVE OIL **15**
- CLASSIC CAESAR SALAD** ROMAINE, PARMIGIANO-REGGIANO, CROUTON **16**
- A3 WAGYU BEEF TARTARE** SIBERIAN CAVIAR, FRIED POTATO, YUZU AÏOLI, QUAIL EGG **28**

ENTREES

- MICHAEL'S LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **85**
- DAY BOAT SCALLOPS** CAULIFLOWER, TAHINI, CAPER VINAIGRETTE **42**
- ROASTED AMISH CHICKEN** GRILLED PEACH, JALAPENO, LOCAL CORN **39**

FROM THE WOOD-BURNING GRILL

**A5 MIYAZAKI
JAPANESE WAGYU**

- ROSU CHUCK** **30 PER OUNCE**
- RIB CAP** **34 PER OUNCE**
- NEW YORK STRIP** **38 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 : ORPHAN BARREL RHETORIC 20 YR* **36**
- WOODFORD RESERVE MASTER'S COLLECTION*
- ONE EIGHT 'BOURBON STEAK' INAUGURAL FINISH*

**CHEF'S SELECTION
OF WAGYU**

- 14 OZ RIB EYE, 7X RANCH, CO **89**
- 6 OZ RIB EYE FILET, 7X RANCH, CO **58**
- 16 OZ NEW YORK STRIP, DARLING DOWNS, AUS **85**
- 10 OZ FLAT IRON, BROADLEAF RANCH, AUS **48**

BONE-IN, 35 DAY DRY-AGED BEEF

- 18 OZ NEW YORK STRIP, SHENANDOAH CO OP, VA **72**
- 38 OZ PORTERHOUSE, USDA PRIME **130**

BOURBON-WASHED DRY AGED 56 OZ COWBOY RIB EYE

- 45 DAY AGED BONE-IN **285**
- 60 DAY AGED BONE-IN **295**

ALL NATURAL BEEF

- 8 OZ FILET MIGNON, CERTIFIED ANGUS **52**
- 10 OZ HANGER STEAK, CERTIFIED ANGUS **36**
- 12 OZ NEW YORK STRIP, CERTIFIED ANGUS **59**
- 22 OZ BONELESS RIB EYE, USDA PRIME **72**

OAK-FIRED SEAFOOD

- ARCTIC CHAR **29**
- AHI TUNA STEAK **42**

**ACCOMPANIMENTS
& SAUCES**

- TRUFFLE BUTTER** **5**
- BLUE CHEESE AND ONION GRATIN** **8**
- VERDE BUTTER** **6**
- GRILLED SHRIMP** **28**
- SEARED HUDSON VALLEY FOIE GRAS** **38**
- GRILLED HALF MAINE LOBSTER** **40**

AU POIVRE

- AJI VERDE**
- OLD BAY-SPICED BÉARNAISE**
- CAROLINA MUSTARD BBQ**
- HENRY BAIN STEAK SAUCE**
(SELECTION OF THREE) **4)**

SIDE DISHES

- CLASSIC**
- BLACK TRUFFLE MAC & CHEESE** **14**
-  **ADD LOBSTER & GOUDA** **+16**
- CLASSIC WHIPPED POTATOES, GRAVY** **13**
- TWICE-BAKED POTATO** **13**
- SALT-BAKED POTATO** **11**

FARM FRESH

- SHERRY-GLAZED MUSHROOMS** **13**
- CRISPY BRUSSELS SPROUTS, SOY CARAMEL, PEANUTS** **13**
- BROCCOLI, CHILIES, PARMESAN, BREADCRUMBS** **11**
- CREAMED SPINACH** **14**
- TOKYO "TOTS", YUZU MAYO, NORI** **11**