ICE COLD SHELLFISH

Bourbon Steak Seafood Tower  A Celebration of Local & American Merroir  85 | 140
Shellfish by the Half Dozen  East Coast Oysters, Local Clams  21 | 16
Ahi Tuna Tartare  Ancho Chile, Asian Pear, Mint, Toasted Sesame Oil  22
Chilled Shrimp Cocktail  Yuzu Kosho, Avocado Puree, Daikon Radish  28

APPETIZERS

Creamy Burrata  Local Sweet Corn, Pluot, Blue Basil, Pistachio  17
Iceberg Wedge  Smoky Rogue Blue Cheese Dressing, Crispy Chicken Skins, Bacon, Tomato  16
Fall Hakurei Turnips  Fresh Horseradish, Mustard Greens, Buttermilk Dressing, Benne, Trout Roe  15
Tomato Gazpacho  Crab, Fresh Wasabi, Heirloom Tomato  18
Classic Caesar Salad  Romaine, Parmigiano-Reggiano, Croutons  16
A3 Wagyu Beef Tartare  Siberian Caviar, Fried Potato, Yuzu Aioli, 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 Plume, Jalapeno, Local Sweet Corn  39
North Atlantic Tuna Steak  Argentinian Chimichurri, Mixed Greens  45
Maryland Crab Cake  Pink Peppercorn Tart, Soft Greens  43

FROM THE WOOD-BURNING GRILL

AS MIYAZAKI
JAPANESE WAGYU

Rosu Chuck  34 Per Ounce
Rib Cap  38 Per Ounce
New York Strip  42 Per Ounce

Minimum of 3 Ounces Per Order
Served With: Henry Bain Sauce, Aji Verde & Carolina Mustard BBQ

AS MIYAZAKI TRIO

Three Ounce Cuts of Each AS Miyazaki Wagyu Selection  295

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, Darlington Downs, Aus  85
10 Oz Flat Iron, Broadleaf Ranch, Aus  48

48 Oz 7x Ranch Argentinian Bone-In Rib Eye
Duo of Chimichurri, Regional Accoutrements  210

Bone-In, 35 Day Dry-Aged Beef

18 Oz New York Strip, Shenandoah Co Op, VA  72
38 Oz Porterhouse, USDA Prime  130
40 Oz Tomahawk Rib Eye, Shenandoah Co Op, VA  145

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

All Natural Grass-Fed Beef

16 Oz Boneless Rib Eye, Cape Grim, Tasmania  68
28 Oz Bone-In Rib Eye, Leaping Waters Farm, VA  94

Where The Wild Things Are

24 Oz Bison Tomahawk, Gunpowder Farms, MD  96

Oak-Fired Seafood

Arctic Char  29

Accompaniments & Sauces

Truffle Butter  5
Blue Cheese and Onion Gratin  8
Verde Butter  6
Grilled Shrimp  25
Seared Hudson Valley Foie Gras  38
Crab and Uni Imperial  28
Grilled Half Maine Lobster  40

Au Poivre

Aji Verde

Old Bay-Spiced Bearnaise

Carolina Mustard BBQ

Henry Bain Steak Sauce

(Selection of Three)

Side Dishes

Black Truffle Mac & Cheese  14
Add Lobster & Gouda  +16
Classic Whipped Potatoes, Gravy  13
Twice-Baked Potato  13

Sherry-Glazed Mushrooms  13
Crispy Brussels Sprouts, Soy Caramel, Peanuts  13
Creamed Spinach  14
Salt-Baked Potato  11

Sunday - Thursday 6:00pm - 10:00pm
Friday 6:00pm - 10:30pm
Saturday 5:30pm - 10:30pm