

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**
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **22**
- PICKLED SHRIMP COCKTAIL** ROUILLE, BENNE SEED CRACKER, CHOW CHOW RELISH **24**
- MADAI SNAPPER CEVICHE** KAFFIR LIME GRANITA, BASIL, TOMATO, JALAPENO EMULSION **18**
- CHEF'S SELECTION OF CAVIAR** TRADITIONAL ACCOMPANIMENTS, WARM JOHNNY CAKES **MP**

APPETIZERS

- BSDC BUTCHER'S BOARD** MANGALITSA PORK, WHITE PARK CATTLE, HOUSEMADE PICKLES, RELISH **55 / 95**
- BURRATA & HONEYCOMB** SPIRALIZED BEETS, HAZELNUTS, MINT, BASIL **16**
- ICEBERG WEDGE** SMOKEY ROGUE BLUE CHEESE DRESSING, CRISPY CHICKEN SKINS, BACON, TOMATO **16**
- AVOCADO SALAD** PICKLED VEGETABLES, SPICY CHIMICHURRI, CRISPY KATAIFI, WALNUTS **15**
- STRAWBERRY GAZPACHO** BUTTERMILK SORBET, PISTACHIO, MINT, OLIVE OIL **15**
- A3 WAGYU BEEF TARTARE** SIBERIAN CAVIAR, FRIED POTATO, YUZU AÏOLI, QUAIL EGG **28**
- PORTUGUESE OCTOPUS** FRIED BABY ARTICHOKE, GREEN GARLIC, MERGUEZ, BLACK OLIVE **18**

ENTREES

- MICHAEL'S LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **78**
- ROASTED AMISH CHICKEN** SWISS CHARD CROQUETTE, CARROTS, TRUMPET MUSHROOMS, FOIE GRAS **48**
- WALNUT-CRUSTED ATLANTIC HALIBUT** APRICOT CARROT PURÉE, SPRING VEGETABLES, PANCETTA **44**
- SMOKED RICOTTA RAVIOLO** RAMPS, MARCONA ALMONDS, HARISSA BUTTER **38**

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 **52**
- 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

- 68 OZ, 'THE JOHN WAYNE' TOMAHAWK RIB EYE, SHENANDOAH CO OP, VA **160**

WHERE THE WILD THINGS ARE

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

'THE BEAST'

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

ADVANCED NOTICE REQUIRED, PLEASE INQUIRE WITH YOUR SERVER

ALL NATURAL GRASS-FED MEATS

- 16 OZ BONELESS RIB EYE, CAPE GRIM, TASMANIA **68**
- 28 OZ BONE-IN RIB EYE, LEAPING WATERS FARM, VA **94**
- 22 OZ T-BONE, LEAPING WATERS FARM, VA **76**

ALL NATURAL CORN-FED MEATS

- 12 OZ BONE-IN FILET, USDA PRIME **78**
- 12 OZ NEW YORK STRIP, ALLEN BROTHERS, IL **59**
- 10 OZ HANGER STEAK, CERTIFIED ANGUS **34**
- 8 OZ FILET MIGNON, CERTIFIED ANGUS **48**

OAK-FIRED SEAFOOD

- SKULL ISLAND TIGER PRAWN, AUS **54**
- LOUP DE MER, 'VETA LA PALMA,' SPAIN **49**
- WILD MADAI SNAPPER **42**
- ARCTIC CHAR **29**

AU POIVRE

AJI VERDE

OLD BAY-SPICED BÉARNAISE

CAROLINA MUSTARD BBQ

HENRY BAIN STEAK SAUCE

(SELECTION OF THREE **4**)

FARM FRESH

SHERRY-GLAZED MUSHROOMS **13**

CRISPY BRUSSELS SPROUTS, APRICOT **13**

BRAISED COLLARD GREENS, SMOKED PORK **11**

BROCCOLI, FINES HERBES BUTTER **11**

ASPARAGUS, WILD RAMPS & OLD BAY-SPICED BÉARNAISE **15**

ACCOMPANIMENTS & SAUCES

- TRUFFLE BUTTER **5****
- BLUE CHEESE AND ONION GRATIN **8****
- TATER TOT & FOIE GRAS POUTINE **39****

SIDE DISHES

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