

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 PURÉE, 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 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 PLUM, JALAPENO, LOCAL SWEET CORN **39**
- NORTH ATLANTIC TUNA STEAK** ARGENTINIAN CHIMICHURRI, MIXED GREENS **45**
- MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR, SOFT GREENS **43**

FROM THE WOOD-BURNING GRILL

A5 MIYAZAKI JAPANESE WAGYU	<ul style="list-style-type: none"> ROSU CHUCK 34 PER OUNCE RIB CAP 38 PER OUNCE NEW YORK STRIP 42 PER OUNCE 	<p>MINIMUM OF 3 OUNCES PER ORDER SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ</p>
A5 MIYAZAKI TRIO	<p>THREE OUNCE CUTS OF EACH A5 MIYAZAKI WAGYU SELECTION 295</p> <p><i>BOURBON TASTING TRIO : ORPHAN BARREL RHETORIC 20 YR 36</i></p> <p><i>WOODFORD RESERVE MASTER'S COLLECTION</i></p> <p><i>ONE EIGHT 'BOURBON STEAK' INAUGURAL FINISH</i></p>	
CHEF'S SELECTION OF WAGYU	<ul style="list-style-type: none"> 14 OZ RIB EYE, 7X RANCH, CO 89 6 OZ RIB EYE FILET, 7X RANCH, CO 58 	<ul style="list-style-type: none"> 16 OZ NEW YORK STRIP, DARLING DOWNS, AUS 85 10 OZ FLAT IRON, BROADLEAF RANCH, AUS 48
<p>48 OZ 7X RANCH ARGENTINIAN BONE-IN RIB EYE DUO OF CHIMICHURRI, REGIONAL ACCOUTREMENTS 210</p>		

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 **28**
- SEARED HUDSON VALLEY FOIE GRAS **38**
- CRAB AND UNI IMPERIAL **28**
- 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

- 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