




- BSDC RAW BAR** **BOURBON STEAK SHELLFISH TOWER** LOCAL & AMERICAN MERROIR **TASTING 65 | SIGNATURE 145**  
**RAW OYSTERS BY THE HALF DOZEN** NORTH & MID-ATLANTIC OYSTERS **22**  
**CHILLED MAINE LOBSTER COCKTAIL** COCKTAIL SAUCE, YUZU AÏOLI **40**  
**TRADITIONAL SHRIMP COCKTAIL** COCKTAIL SAUCE **25**  
 **MICHAEL'S AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **23**  
**CHEF'S SELECTION CAVIAR TASTING TRIO MP | BY THE OUNCE MP**

- APPETIZERS** **BEET SOUP** MUSTARD CRÈME FRAÎCHE, APPLE, PISTACHIO CRUMBLE **16**  
**BEEF TARTARE** GOCHUJANG, CAPERS, HORSERADISH **26**  
**RABBIT RIGATONI** HOUSE MADE RICOTTA, MAITAKE MUSHROOMS, PICKLED RED ONION **26**  
**CHARRED OCTOPUS** GREEN GARLIC, SPRING ONION, ALMONDS **26**  
**ICEBERG WEDGE** BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO **18**  
**HAMACHI CRUDO** FISH PEPPER VINAIGRETTE, MEYER LEMON,, BENNE SEEDS **26**  
**SMOKED GNUDI** GOAT'S MILK RICOTTA, FARM EGG, BLACK AND WHITE TRUFFLE **22**

- ENTREES** **MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **44**  
**DAY BOAT SCALLOPS** CAULIFLOWER, TAHINI, CAPER VINAIGRETTE **44**  
 **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **86**  
**STEAMED ATLANTIC HALIBUT** SHELLFISH BUTTER, BROWN ENOKI MUSHROOM, FENNEL **42**

## FROM THE OAK-FIRED GRILL

<b>A5 KAGAWA SANUKI 'OLIVE BEEF'</b>	<b>NEW YORK STRIP</b>	<b>99</b> PER OUNCE	<b>JAPANESE WAGYU TASTING</b>	THREE OUNCE CUTS OF EACH A5 SELECTION <b>699</b>
<b>A5 MIYAGI SENDAI</b>	<b>NEW YORK STRIP</b>	<b>99</b> PER OUNCE	<b>A5 KAGOSHIMA TRIO</b>	THREE OUNCE CUTS OF A5 KAGOSHIMA WAGYU SELECTION <b>295</b>
<b>A5 KAGOSHIMA</b>	<b>ROSU CHUCK</b>	<b>34</b> PER OUNCE		
	<b>RIB CAP</b>	<b>38</b> PER OUNCE		
	<b>NEW YORK STRIP</b>	<b>42</b> PER OUNCE		

- 7X 'PURE' JAPANESE WAGYU** 8 OZ **FILET OF RIB** 7X CATTLE COMPANY, CO **76**  
 10 OZ **NEW YORK PAVÉ** 7X CATTLE COMPANY, CO **95**  
 14 OZ **RIB EYE** 7X CATTLE COMPANY, CO **92**  
 12 OZ **RIB CAP** 7X CATTLE COMPANY, CO **102**  
 48 OZ **BONE-IN RIB EYE "ARGENTINIAN FEAST"** 7X CATTLE COMPANY, CO **190**  
*\*SERVED WITH A DUO OF CHIMICHURRI & REGIONAL ACCOUTREMENTS*

- VIRGINIA PASTURE RAISED** 16 OZ **PORK DELMONICO** AUTUMN OLIVE FARMS, VA **56**  
 18 OZ **BONE-IN NEW YORK STRIP 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **85**  
 40 OZ **TOMAHAWK RIB EYE 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **145**

- GRASS-FED ALL NATURAL** 8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO **55**  
 10 OZ **WAGYU FLAT IRON** DARLING DOWNS, AUS **50**  
 12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR **66**  
 16 OZ **NEW YORK STRIP** DARLING DOWNS, AUS **89**  
 16 OZ **BONELESS RIB EYE** PAINTED HILLS NATURAL, OR **78**

- AMERICAN SEAFOOD & BEEF** 10 OZ **HANGER STEAK** CERTIFIED ANGUS **39**  
 38 OZ **PORTERHOUSE** USDA PRIME **135**  
 6 OZ **ARCTIC CHAR** **30**  
 6 OZ **NORTH ATLANTIC TUNA STEAK** **46**  
 1 1/2 LB **MAINE LOBSTER** THERMIDOR **62**

- ACCOMPANIMENTS** **FRESH UNI & CRAB 'IMPERIAL'** **29** **POACHED HALF MAINE LOBSTER** **40**  
**BLUE CHEESE & ONION GRATIN** **9** **TRUFFLE BUTTER** **5**  
**GRILLED SHRIMP** **29**

- SIDE DISHES** **CREAMED SPINACH** **15** **BROCCOLINI** ROASTED GARLIC VINAIGRETTE **12**  
**CLASSIC WHIPPED POTATOES** GRAVY **13** **FALL POLE BEANS** SHALLOT VINAIGRETTE **12**  
**SALT-BAKED POTATO** **11** **ROASTED CARROTS** HONEY, YOGURT, MINT **14**  
 **BLACK TRUFFLE MAC & CHEESE** **14** **SHERRY-GLAZED MUSHROOMS** **13**  
 ADD LOBSTER & GOUDA **+16**

 **DESIGNATES A CHEF MICHAEL MINA SIGNATURE**