




- 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**
 **MICHAEL'S AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **23**
TRADITIONAL SHRIMP COCKTAIL COCKTAIL SAUCE **25**
CHEF'S SELECTION CAVIAR TASTING TRIO MP | BY THE OUNCE MP

- APPETIZERS** **CHARRED OCTOPUS** GREEN GARLIC, GREEN ONION, ALMONDS **26**
SMOKED GNUDI GOAT'S MILK RICOTTA, FARM EGG, BLACK TRUFFLE **22** *ADD WHITE TRUFFLE +30*
VEAL SWEETBREADS SWEET POTATO, RED KURI SQUASH, SUMAC, PARSLEY **22**
BEEF TARTARE GOCHUJANG, CAPERS, HORSERADISH **26**
RABBIT RIGATONI HOUSE MADE RICOTTA, MAITAKE MUSHROOMS, PICKLED RED ONION **26**
HAMACHI CRUDO FISH PEPPER VINAIGRETTE, MEYER LEMON, BENNE SEEDS **26**
BEET SOUP MUSTARD CRÈME FRAÎCHE, APPLE, PISTACHIO CRUMBLE **16**
ICEBERG WEDGE BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO **18**

- 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 FLOUNDER JASMINE BUTTER, BROWN ENOKI MUSHROOM, FENNEL **42**

FROM THE OAK-FIRED GRILL

AS KAGAWA SANUKI 'OLIVE BEEF'

NEW YORK STRIP **99** PER OUNCE

AS KAGOSHIMA TRIO

THREE OUNCE CUTS OF EACH
AS KAGOSHIMA WAGYU SELECTIONS **320**

AS KAGOSHIMA

RIB CAP **38** PER OUNCE
RIB EYE **40** PER OUNCE
NEW YORK STRIP **42** PER OUNCE

TRUFFLE SEASON

ADD 3 GRAMS WHITE TRUFFLE
TO ANY MENU ITEM **60**

AMERICAN RAISED WAGYU BEEF

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**
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 **58**
18 OZ **BONE-IN NEW YORK STRIP 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **85**

GRASS-FED ALL NATURAL

8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO **55**
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**
10 OZ **WAGYU FLAT IRON** DARLING DOWNS, AUS **50**

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

GRILLED SHRIMP **29**
POACHED HALF MAINE LOBSTER **40**
MARYLAND CRAB & HOLLANDAISE **22**
BLUE CHEESE & ONION GRATIN **9**
TRUFFLE BUTTER **5**

SIDE DISHES

CREAMED SPINACH **15**
CLASSIC WHIPPED POTATOES GRAVY **13**
 **BLACK TRUFFLE MAC & CHEESE** **14**
ADD LOBSTER & GOUDA **+16**
SALT-BAKED POTATO **11**
FALL POLE BEANS SHALLOT VINAIGRETTE **12**
SHERRY-GLAZED MUSHROOMS **13**
BRUSSELS SPROUTS PEANUTS, SOY CARAMEL **16**

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE