




- BSDC RAW BAR** **BOURBON STEAK SHELLFISH TOWER** LOCAL & AMERICAN MERROIR **TASTING 67 | SIGNATURE 148**
RAW OYSTERS BY THE HALF DOZEN NORTH & MID-ATLANTIC OYSTERS **22**
TRADITIONAL SHRIMP COCKTAIL COCKTAIL SAUCE **26**
 **MICHAEL'S AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **24**
CHILLED MAINE LOBSTER COCKTAIL COCKTAIL SAUCE, YUZU AÏOLI **42**
CHEF'S SELECTION CAVIAR BY THE OUNCE | IMPERIAL **125** | OSSETRA **175** | OOO **250** | TASTING TRIO **500**

- APPETIZERS** **CHARRED OCTOPUS** GREEN GARLIC, GREEN ONION, ALMONDS **28**
RABBIT RIGATONI HOUSE MADE RICOTTA, MAITAKE MUSHROOMS, PICKLED RED ONION **28**
BEEF TARTARE GOCHUJANG, CAPERS, HORSERADISH **27**
HAMACHI CRUDO FISH PEPPER VINAIGRETTE, MEYER LEMON, BENNE SEEDS **28**
CHESTNUT SOUP PEAR DOUBLE CREAM, SPICED COCOA, CHESTNUT CRUMBLE **17**
ICEBERG WEDGE BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO **19**
SMOKED GNUDI GOAT'S MILK RICOTTA, FARM EGG, BLACK TRUFFLE **24**

- ENTREES** **MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **45**
STEAMED ATLANTIC FLOUNDER SAFFRON BROTH, BROWN ENOKI MUSHROOM, FENNEL **44**
DAY BOAT SCALLOPS CAULIFLOWER, BLACK OLIVE, CAPER VINAIGRETTE **45**
 **MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **88**

FROM THE OAK-FIRED GRILL

- | | | |
|---------------------|---|--|
| A5 KAGOSHIMA | RIB CAP 40 PER OUNCE | A5 KAGOSHIMA TRIO THREE OUNCE CUTS OF EACH A5 KAGOSHIMA WAGYU SELECTIONS 320 |
| | RIB EYE 42 PER OUNCE | |
| | NEW YORK STRIP 44 PER OUNCE | |


- AMERICAN RAISED WAGYU** 8 OZ **FILET OF RIB** 7X CATTLE COMPANY, CO **78**
 10 OZ **NEW YORK PAVÉ** 7X CATTLE COMPANY, CO **97**
 14 OZ **RIB EYE** 7X CATTLE COMPANY, CO **94**
 48 OZ **BONE-IN RIB EYE "ARGENTINIAN FEAST"** 7X CATTLE COMPANY, CO **195**
**SERVED WITH A DUO OF CHIMICHURRI & REGIONAL ACCOUTREMENTS*

- VIRGINIA PASTURE RAISED** 16 OZ **PORK DELMONICO** AUTUMN OLIVE FARMS, VA **59**
 18 OZ **BONE-IN NEW YORK STRIP 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **87**

- GRASS-FED ALL NATURAL** 8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO **57**
 12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR **67**
 16 OZ **NEW YORK STRIP** DARLING DOWNS, AUS **91**
 16 OZ **BONELESS RIB EYE** PAINTED HILLS NATURAL, OR **81**
 10 OZ **WAGYU FLAT IRON** DARLING DOWNS, AUS **52**

- AMERICAN SEAFOOD & BEEF** 10 OZ **HANGER STEAK** CERTIFIED ANGUS **41**
 38 OZ **PORTERHOUSE** USDA PRIME **140**
 6 OZ **ARCTIC CHAR** **32**
 6 OZ **NORTH ATLANTIC TUNA STEAK** **48**
 1 1/2 LB **MAINE LOBSTER** THERMIDOR **64**

- | | |
|---|--|
| ACCOMPANIMENTS GRILLED SHRIMP 30 | BLUE CHEESE & ONION GRATIN 9 |
| MARYLAND CRAB & HOLLANDAISE 24 | TRUFFLE BUTTER 5 |
| POACHED HALF MAINE LOBSTER 42 | |

- | | |
|---|---|
| SIDE DISHES CLASSIC WHIPPED POTATOES GRAVY 13 | WINTER POLE BEANS SHALLOT VINAIGRETTE 13 |
|  BLACK TRUFFLE MAC & CHEESE 14
ADD LOBSTER & GOUDA +16 | SHERRY-GLAZED MUSHROOMS 14 |
| SALT-BAKED POTATO 11 | BRUSSELS SPROUTS PEANUTS, SOY CARAMEL 16 |
| CREAMED SPINACH 15 | PEE WEE POTATOES ONION, FINES HERB 13 |
| | CAULIFLOWER BRIOCHE CREAM, WALNUT STREUSEL 13 |

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE