


## BSDC RAW BAR

- TRADITIONAL SHRIMP COCKTAIL** HORSERADISH, COCKTAIL SAUCE 26
- CHILLED MAINE LOBSTER COCKTAIL** COCKTAIL SAUCE, YUZU AÏOLI 42
-  **AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS 24
- RAW OYSTERS BY THE HALF DOZEN** NORTH & MID-ATLANTIC OYSTERS 22

## SOUP & SALADS

- CHESTNUT SOUP** PEAR DOUBLE CREAM, SPICED COCOA, CHESTNUT CRUMBLE 17
- CAESAR SALAD** BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN 19
- WINTER TARTINE** HOUSE-MADE RICOTTA, EDWARDS HAM, LOCAL CRUDITÉS 24

**SALAD ADDITIONS** | CHICKEN 12    ARCTIC CHAR 15    STEAK 16    CHILLED SHRIMP 16    LOBSTER 42

## LUNCH ENTREES

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 55
- MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 45
- CROQUE MADAME** EDWARDS HAM, SOTTOCENERE TRUFFLE CHEESE, MORNAY, MIXED GREENS 27
- STEAKHOUSE COBB** HANGER STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 35
- GRAIN SALAD** POACHED EGG, ANSON MILLS FARRO, SWEET POTATO VINAIGRETTE 24
- PAINTED HILLS STEAK SALAD** RIB EYE, CHARRED BRUSSEL SPROUTS, WATERCRESS, GARLIC AÏOLI 40
- NORTH ATLANTIC TUNA STEAK** ARGENTINIAN CHIMICHURRI, SOFT GREENS 48

## BOURBON BURGERS

- ALL-AMERICAN WAGYU BURGER** AMERICAN CHEESE, PICKLES - *NOW DOUBLE STACKED!* 26
- PRIME STEAK BURGER** CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 21
- BERBERE-SPICED LAMB BURGER** TOMATO RELISH, ARUGULA, MINT, FETA 22
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 19
- TOASTED QUINOA BURGER** ARUGULA PESTO, FENNEL SALAD 20

**SIDE DISHES** | DUCK FAT FRIES 9    MIXED GREENS 8    MUSHROOMS 8    MAC & CHEESE 9    SPINACH 8

## FROM THE WOOD-BURNING GRILL

### AS KAGOSHIMA WAGYU

- RIB CAP** 40 PER OUNCE
- RIB EYE** 42 PER OUNCE
- NEW YORK STRIP** 44 PER OUNCE

MINIMUM OF 3 OUNCES PER ORDER  
SERVED WITH A TRIO OF STEAK SAUCES

### CHEF'S SELECTION OF WAGYU

- 10 OZ **NEW YORK PAVÉ** 7X CATTLE COMPANY, CO 97
- 14 OZ **RIB EYE** 7X CATTLE COMPANY, CO 94
- 10 OZ **FLAT IRON**, DARLING DOWNS, AUS 52
- 16 OZ **NEW YORK STRIP**, DARLING DOWNS, AUS 91

### AMERICAN BEEF & SEAFOOD

- 8 OZ **FILET MIGNON**, CEDAR RIVER FARMS, CO 57
- 12 OZ **NEW YORK STRIP**, PAINTED HILLS NATURAL, OR 67
- 16 OZ **BONELESS RIB EYE**, PAINTED HILLS NATURAL, OR 81
- 6 OZ **WILD ARCTIC CHAR** 32

**SERVED WITH COMPLEMENTARY SIDE** | MUSHROOMS, SAUTÉED SPINACH OR TRUFFLE MAC & CHEESE

## LIBATIONS

### SOFT COCKTAILS

- WEST INDIAN LIMEADE** 9  
LIME, GINGER, BITTERS, SODA
- CHAI CHAI SLIDE** 9  
COCONUT, PINEAPPLE, LIME, CHAI
- TIKI TIKI** 9  
GRAPEFRUIT, CINNAMON, LEMON

### BEER

- AMSTEL LIGHT** 8
- STELLA ARTOIS** 8
- TROEGS IPA** 9
- OPTIMAL WIT** 9
- DOMINION STOUT** 10

### HAVE A GLASS

- CONCA D'ORO, PROSECCO** 16  
TREVISO, VENETO, ITALY 2017
- LOUIS ROEDERER, BRUT PREMIER** 26  
CHAMPAGNE, FRANCE, NV
- THE VINEYARDS AT DODON, SAUVIGNON BLANC** 14  
ANNE ARUNDEL COUNTY, MARYLAND, 2017
- HAHN, PINOT NOIR** 14  
MONTEREY COUNTY, 2017
- ANGULO INNOCENTI, MALBEC** 15  
MENDOZA, ARGENTINA 2016
- STONESTREET, CABERNET SAUVIGNON** 23  
ALEXANDER VALLEY, SONOMA COUNTY 2015



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, A SUGGESTED SERVICE CHARGE OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.  
YOU ARE NOT REQUIRED TO PAY A SERVICE CHARGE & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.