

...: SHARABLES :...

BREAD SERVICE 5

Served with our signature smoked-honey butter

FRIED CITRUS AND CHILI CALAMARI 14

Deep fried and Aji Amarillo chili-and-citrus glazed squid and garnished with scallion and cilantro

PREMIUM JUMBO LUMP CRAB CAKES 22

Caper, shallot, and Old Bay tartar sauce, roasted red pepper coulis, orange supreme, pickled red onion, and honey citrus foam

SHRIMP COCKTAIL 17

Succulent shrimp, poached with apple cider vinegar, lemon, and Old Bay – chili, tomato, and horseradish sauce, chives and lemon

CAPRESE ARANCINI 12

Breaded and fried pesto risotto balls with a melty fresh mozzarella center, house-made tomato sauce, shredded Parmesan, parsley, and balsamic reduction

ROASTED MARROW BONE 18

Roasted, canoe-cut beef marrow bone, micro radish, lemon and caper salad, crisp crostini

OYSTERS ON THE HALF SHELL

Plump and briny, East coast, hand-harvested oysters, served with house-made cocktail sauce *lemon and mignonette upon request*

4 PER OYSTER

...: SOUP & SALAD :...

LOBSTER BISQUE 14

House-made Atlantic lobster stock, enriched with cream and sherry, then poured tableside over a half petite lobster tail, chives, and an assortment of microgreens

FRENCH ONION SOUP EN CROUTE 12

Caramelized sweet red onion, earthy Spanish onion and garlic, rich beef and marsala broth, a blend of gruyère and white cheddar trapped in a crusty puff pastry dome

CHEF'S FEATURE SOUP 10

Seasonal selection of Chef-inspired potages

WEDGE SALAD 10

House-cured bacon, bleu cheese, cherry tomato, chives, fresh-cut iceberg wedge, with bleu dressing

HOUSE SALAD 8

Heirloom cherry tomato, farm-fresh cucumber, heritage spring blend, and your choice of dressing

CAESAR SALAD 11

Crisp Parmesan and herb tuille, crisp and chopped romaine hearts, crusty garlic baguette croutons, and a house-made Caesar dressing – *add anchovies +3*

COMPRESSED PEAR SALAD 11

Wine-poached and compressed pear, almond slivers, crumbled goat cheese, and baby greens tossed in a white balsamic vinaigrette

CONSUMER ADVISORY

Consuming raw or under cooked meats, poultry, seafood, or shellfish may increase the risk of food borne illness.

ALLERGEN NOTICE

Please be aware that our food may contain or come in contact with common allergens, such as nuts, shellfish, gluten, etc. If you have any dietary requirements, please speak to a member of our staff. Thank you.

BOURBONST

...: STEAKS & CHOPS :...

All steaks & chops are presented with baked potato, and Chef's vegetable.

PRIME RIB

USDA Prime Certified

Accompanied by au jus and creamy horseradish

Queen Cut 8oz 40

King Cut 12oz 58

Ace Cut 16oz 69

ZABUTON 49

8oz American Wagyu

PICANHA 49

8oz Australian Wagyu

RIB EYE 68

18oz Prime center-cut

PORTERHOUSE 74

24oz USDA Choice bone-in

NEW YORK STRIP 62

14oz Prime center-cut strip loin

TOMAHAWK 141

36oz Prime, grain-fed, long bone rib steak

**KUROBUTA PORK
TOMAHAWK CHOP 43**

16oz Berkshire

FLAT IRON 35

8oz Angus beef

FILET MIGNON

Petite 4oz 31

Traditional 8oz 51

...: ENHANCE YOUR STEAK :...

BÉARNAISE SAUCE 4

BLEU CHEESE BUTTER 4

TRUFFLE BUTTER 7

BLACKENED AND PAN-SEARED 5

OSCAR STYLE 21

4oz king crab meat, asparagus tips,
and béarnaise sauce

...: ADD SEAFOOD :...

LOBSTER TAILS

Cold-water Atlantic lobster tail, served with lemon,
clarified butter, and chives

45

CRAB LEGS

1-pound red king crab legs, served with lemon,
and clarified butter

120

SCALLOPS

Three pan-seared, tender, and sweet U10 diver scallops

25

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...:: BEYOND STEAKS :...::

AIRLINE CHICKEN MARSALA 30

Roasted chicken breast, buttery marsala sauce, creamy potato purée, asparagus, and cremini mushrooms

GNOCCHI 26

Tender potato pasta, sundried tomatoes, Parmesan, garlic, spinach, toasted pumpkin seeds, and a white wine cream sauce

STROGANOFF 31

Wide egg noodles topped with Prime Ribeye, baby portabella mushrooms, and a beef stock gravy, and served with fresh sour cream and scallions

PORK RIBS 27

½ Rack cold smoked, St. Louis style, glazed with Bourbon BBQ sauce, served with hand-cut fries

...:: SEAFOOD ENTREES :...::

PARMESAN-CRUSTED WALLEYE 36

Parmesan-and-panko crusted baked Walleye filet, wild rice, and basmati pilaf, accompanied by a roasted red pepper coulis, and creamy old bay and caper tartar sauce

CHEF'S SELECTION

Seasonal selection of Chef inspired seafood dishes

CIOPPINO 32

Snow Crab, shrimp, mussels, clams and bay scallops in a smoked tomato and saffron broth, then topped off with freshly grilled baguette and chives

SHRIMP LINGUINE 31

Linguine tossed with Parmesan, garlic, lemon, and a white wine sauce

...:: SIDES :...::

MUSHROOMS 7

Cremini and button mushrooms sautéed with butter, house seasoning and parsley

ASPARAGUS 8

Steamed with butter and seasoning (*beurre monté*)

BRUSSEL SPROUTS 8

Charred, and sautéed with butter, brown sugar, and house-cured bacon

POTATOES AU GRATIN 8

Thinly-sliced Yukon gold potato, layered with Parmesan, cream, onion, and cheddar

LOADED TWICE BAKED POTATO 8

Idaho potato, cheddar, bacon, sour cream, and scallion atop a half potato base

MOREL MUSHROOM RISOTTO 15

Arborio, morel mushrooms, cream, and butter, topped with crispy carrot and arugula

CORN SOUFFLE 7

Sweet corn, green chili, and cream souffle

BACON MAC N CHEESE 9

House-cured bacon, Leelanau Raclette, cream, toasted breadcrumbs, and scallion

MASHED POTATO 6

Russet potato purée, cream cheese, sour cream, and garlic

DOUBLE TRUFFLE FRIES 10

French fries tossed with white truffle oil, Italian Black truffle sea salt, Parmesan, and parsley-served with lemon/garlic aioli

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