

BOURBON STEAK

NEW YORK

NYC RESTAURANT WEEK® SUMMER 2026

LUNCH MENU

\$60 per person

AMUSE

HOUSE-MADE CHIPS & CAVIAR DIP

loaded crème fraîche, ikura, chives

APPETIZERS

choice of

KING CRAB GRATIN

lobster espuma, garlic bread crumbs, truffle toast

+ 29 supplement

THE 'WEDGE' SALAD

bacon, egg, red onion, tomato, point Reyes blue cheese

buttermilk-ranch dressing

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, vacche rosse parmesan

MAINS

choice of

BOURBON STEAK DIP

prime rib, smoked mozzarella, tellicherry pepper au jus

horseradish-red wine mustard, sesame hero

CHICKEN PAILLARD

arugula, cherry tomato, fennel, pepperoncini, parmesan, au poivre aioli

SALMON & SUMMER CAPONATA

zucchini, gold bar squash, Japanese eggplant

tomato marmalade, pinenuts

PRIME STEAK FRITES

served with truffle fries & bourbon steak sauce

39 supplement, 8oz filet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.