

**BSDC RAW BAR**

- BOURBON STEAK SHELLFISH TOWER** LOCAL & AMERICAN MERROIR **SIGNATURE 90 | GRAND 145**
- RAW OYSTERS BY THE HALF DOZEN** NORTH & MID-ATLANTIC OYSTERS **22**
- CHILLED MAINE LOBSTER COCKTAIL** COCKTAIL SAUCE, YUZU AÏOLI **40**
- TRADITIONAL SHRIMP COCKTAIL** COCKTAIL SAUCE **25**
- MICHAEL'S AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **23**
- CHEF'S SELECTION CAVIAR TASTING TRIO MP | BY THE OUNCE MP**



**APPETIZERS**

- SPRING PEA SOUP** PARMESAN, EDWARDS HAM, OSSETRA CAVIAR **16**
- ICEBERG WEDGE** SMOKY ROGUE BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO **18**
- A3 WAGYU BEEF TARTARE** WILD RAMP SHOOTS, SMOKED TROUT, PICKLED ONIONS **29**
- SHORT RIB PAPPARDELLE** BRAISED 7X BEEF, RUTABAGA, TARRAGON **18**
- CHARRED OCTOPUS** GREEN GARLIC, SPRING ONION, ALMONDS **26**
- CHILLED FOIE GRAS** ESPRESSO, CANDIED KUMQUATS, CHOCOLATE **22**

**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**
- CHICKEN BALLOTINE** BLACK TRUFFLE, SOUBISE, WOOD EAR MUSHROOMS **49**
- STEAMED ATLANTIC HALIBUT** SHELLFISH BUTTER, PIOPPINO MUSHROOM, FENNEL **42**



**FROM THE WOOD-BURNING GRILL**

**A5 KAGOSHIMA WAGYU**

- ROSU CHUCK** 34 PER OUNCE
- RIB CAP** 38 PER OUNCE
- NEW YORK STRIP** 42 PER OUNCE

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

**A5 KAGOSHIMA TRIO**

THREE OUNCE CUTS OF EACH A5 KAGOSHIMA WAGYU SELECTION **295**

**7X PURE JAPANESE BEEF**

- 8 OZ **FILET OF RIB** 7X CATTLE COMPANY, CO **74**
- 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

**NATURAL GRASS-FED BEEF**

- 10 OZ **WAGYU FLAT IRON** DARLING DOWNS, AUS **50**
- 12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR **66**
- 16 OZ **BONELESS RIB EYE** PAINTED HILLS NATURAL, OR **79**
- 16 OZ **WAGYU NEW YORK STRIP** DARLING DOWNS, AUS **89**
- 18 OZ **BONE-IN NEW YORK STRIP 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **85**
- 40 OZ **TOMAHAWK RIB EYE 35 DAY DRY-AGED** SHENANDOAH VALLEY CO-OP, VA **145**

**AMERICAN SEAFOOD & BEEF**

- 8 OZ **FILET MIGNON** CERTIFIED ANGUS **55**
- 10 OZ **HANGER STEAK** CERTIFIED ANGUS **39**
- 38 OZ **PORTERHOUSE** USDA PRIME **135**
- 6 OZ **WILD ARCTIC CHAR** **30**
- 6 OZ **NORTH ATLANTIC TUNA STEAK** **46**
- 1 1/2 LB **MAINE LOBSTER** THERMIDOR **62**

**ACCOMPANIMENTS & SAUCES**

- FRESH UNI & CRAB "IMPERIAL"** **29**
- BLUE CHEESE & ONION GRATIN** **9**
- GRILLED SHRIMP** **29**
- POACHED HALF MAINE LOBSTER** **40**
- SEARED FOIE GRAS** **38**

- AU POIVRE**
- AJI VERDE**
- TRUFFLE BUTTER** **5**
- OLD BAY-SPICED BÉARNAISE**
- CAROLINA MUSTARD BBQ**
- HENRY BAIN STEAK SAUCE**
- SELECTION OF THREE **5**

**SIDE DISHES**

- CLASSIC WHIPPED POTATOES** GRAVY **13**
- TWICE-BAKED POTATO** **13**
- SALT-BAKED POTATO** **11**
- BLACK TRUFFLE MAC & CHEESE** **14**  
ADD LOBSTER & GOUDA **+16**



- CREAMED SPINACH** **15**
- CRISPY BRUSSELS SPROUTS** SOY CARAMEL, PEANUTS **16**
- SHERRY-GLAZED MUSHROOMS** **13**
- ROASTED CARROTS** HONEY, YOGURT, MINT **14**
- BROCCOLI RABE** **12**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

**SUNDAY - THURSDAY 6:00PM - 10:00PM**  
**FRIDAY 6:00PM - 10:30PM**      **SATURDAY 5:30PM - 10:30PM**