



STEAK & BOURBON

Est 2019

An American Grill

APPETIZERS

SPINACH & ARTICHOKE DIP

smoked gouda mornay and spinach; served with warm house-made blue corn tortilla chips

with crab

S & B CRAB CAKE

Maryland style lump crab cake, spring mix; served with crab meat aioli

SHRIMP SCAMPI

jumbo shrimp sautéed with garlic and herb butter, served with toasted baguette with lemon butter sauce, cilantro

STEAKHOUSE MEATBALLS

beef & pork meatballs, tomato sauce, micro basil, parmesan, stracciatella cheese

with black truffle

STEAK & CHEESE HAND PIES

shaved ribeye, monterey jack cheese, smoked gouda mornay, stuffed in pie dough; served with chimichurri and roasted red pepper sour cream

SCALLOP ROCKEFELLER

two large scallops, spinach, Benton’s bacon jam, pernod, yellow onion, hollandaise

FILET TARTARE*

classic beef tartare tossed with sherry vinaigrette, cured egg yolk, poached egg yolk, red onion, capers, jalapeño, dijonnaise; served with toasted baguette

FOIE GRAS

bacon jam, seared foie gras, toasted baguette, amarena cherry gastrique

S & B OYSTERS

herb butter, chives, parmesan, bourbon mignonette, lemon; served on a bed of blended peppercorns and salt

CRABMEAT DEVILED EGGS

traditional deviled eggs, lump crab, crabmeat aioli, hand-cut candied bacon

SOUPS & SALADS

LOBSTER BISQUE

our take on the classic cup bowl

FRENCH ONION SOUP

traditional with toasted baguette and gruyère cheese

BUTCHER’S WEDGE

iceberg lettuce, blue cheese crumbles, red onion, avocado, tomato, egg, candied maple bacon, chives, blue cheese dressing

CAESAR SALAD

baby romaine heart, Caesar dressing, parmesan, fried capers, parmesan crisp, cured egg yolk

S & B SALAD

house lettuce mix, bacon, cucumber, tomatoes, radish, red beet, carrots, red onion, crouton, egg, bourbon maple dressing

HEIRLOOM TOMATO & BURRATA SALAD

heirloom tomatoes, stracciatella cheese, red onion, toasted pistachios, olive oil, aged balsamic vinegar, basil

STEAK SALAD

tenderloin medallions, house lettuce mix, tomatoes, egg, blue cheese crumbles, cucumber, red onion, beets, quinoa; served with steakhouse ranch

SEARED TUNA SALAD

sesame crusted and seared sashimi grade yellowfin tuna with arugula, cilantro, red beets, red onion, roasted tomatoes, carrots, avocado, lemon vinaigrette, peanut sauce, crispy malanga strips

dressing choices

ranch, blue cheese, maple bourbon vinaigrette, honey mustard, oil & vinegar

add-ons for salad

shrimp, chicken, salmon, filet medallions, scallops

add ½ caesar, ½ wedge or ½ s&b to any entrée

Raw & Chilled

TUNA POKE*

sesame seeds, orange marmalade, cilantro, guacamole; served with malanga chips

SALMON TARTARE TAQUITOS

guacamole, cured egg, salmon, crème fraîche, capers, lemon oil, lemon zest

FRESH OYSTERS*

rotating selection of raw oysters on the half shell; served with bourbon mignonette, cocktail sauce, horseradish ½ dozen full dozen

SHRIMP COCKTAIL

poached jumbo shrimp; served with cocktail sauce, horseradish, lemon
3 or 5

SEAFOOD TOWER*

includes tuna poke, raw oysters, shrimp cocktail, chilled lobster tail; salmon tartare, crab dip, with bourbon mignonette, cocktail sauce, horseradish, crab meat aioli, lemon, tabasco and a selection of crackers and malanga chips
tower for two-three tower for four-six

*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME FOODS MAY CONTAIN ALLERGENS.
FOR PARTIES OF 6 OR MORE, AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

