

RAW BAR

OYSTERS (4 Per Order: Dressed or Naked)

Little Gun Long Island, *Ginger Chili Mignonette* 18

Beau Soleil New Brunswick, *Pineapple Cucumber Salsa* 18

Kusshi Washington, *Wasabi Leaf & Lemon* 19

Shigoku Washington, *Jalapeno Ponzu* 19

Shrimp Cocktail 4 Pieces 20

King Crab Ceviche Champagne Mango, Cucumber, Avocado, Cilantro, Leche de Tigre 29

Eggs & Eggs Farm Fresh Deviled Eggs, American Caviar 2 Pieces 19

Faroe Island Salmon Poke Marinated Vegetables, Hijiki, Avocado, Sesame, Yuzu 22

BOWERY PLATEAU

16 Assorted Oysters, East & West
8 pc Shrimp Cocktail
92

EXTRA PLACE TOWER

16 Assorted Oysters 8 pc Shrimp Cocktail
King Crab Ceviche, Salmon Poke
153

STARTERS

Ricotta Fresh Mint, Toasted Pecans, Chili, Honey, Grilled Bread 19

Broiled Oysters Garlic, Romano Cheese, Bread Crumbs, Parsley 24

BMC Meatballs Creamy Polenta, Tomato Pan Gravy, Parmesan 19

Foie Gras & Chicken Liver Parfait Fig Onion Jam, Toasted Brioche 25

Hand-Cut Steak Tartare Grilled Bread, Baby Romaine 23

Roasted Shrimp Orange, Trevisano, Fennel, Black Olive, Banyuls Vinegar 21

Crispy Duck Wings Fresh Mint, Pickled Chilies, Soy-Honey Glaze 19

Grilled Neuske Bacon Cracked Pepper, Pickled White Asparagus, Muscatel Vinegar 21

VEGETABLES

Grilled Squash Carpaccio Pistachio, Feta, Pickled Asparagus, Basil, Chilies 18

Heirloom Tomato Salad Pickled Shallots, Basil, Garlic, Balsamic, Herb Cheese 25

Gem Wedge Salad Bacon, Tomatoes, Blue Cheese, Scallions, Buttermilk Dressing 19

Bitter Greens Caesar Toasted Bread Crumbs, Parmesan 18

Farmers Salad Avocado, Watermelon Radish, Champagne-Dill Vinaigrette 16

PASTA

Lobster Ravioli Slow Roasted Tomato, Ricotta Salatta, Summer Herbs, Garlic 29

Handcut Spaghetti Ricotta, Jalapeno, Basil, Zucchini, Garlic Crumbs, Parmesan 21

Duck Lasagna for Two Caciocavallo, Parmesan 55

MEATS

Bone-In Filet Mignon 14oz Garlic Confit 56

Bone-In Ribeye 20oz Dry Aged, Blistered Shishito Peppers 58

Prime New York Strip 14oz Roasted Shallot 59

Charred Bavette Steak Pepe's Asada Marinade, Roasted Spring Onions 29

Bowery Steak Salsa Verde, Whipped Potato 59

Colorado Lamb Chops Herb Crusted, Harissa Yogurt, Tomato Olive Jam 55

Surf & Turf Filet Mignon, Grilled Lobster Tail, Saffron-Citrus Beurre Blanc, Market Onions, Herbs 79

Cheeseburger Dry-Aged, Griddled Onions, Raclette, Tomato Aioli, Fries 27

Sullivan County Roasted Chicken Green Beans, Roasted Onions, Scallion Whipped Potato, Preserved Lemon Salsa Verde 32

FOR TWO

T-Bone Florentine 40oz, 40-Day Dry Aged 149

Côte De Boeuf 32oz, 100-Day Dry Aged, Charred Red Onions, Pickled Asparagus Bernaise Sauce 160

Tomahawk Ribeye 40oz, Market Onions, Romesco Sauce 165

Chateaubriand 20oz Center-Cut Filet Mignon, Green Beans, Parsley Potatoes, Sauce Chasseur 125

SEAFOOD

Grilled Branzino Eggplant Capanota, Summer Herbs 36

Faroe Island Salmon Broccoli, Pea Leaves, Lemon, Fresh Horseradish 34

Broiled 2 lb Lobster Chili Garlic Butter 1/2 or Whole 46 / 84

SELECTION OF STEAK TOPPERS

Roasted Fourme d'Ambert Blue Cheese 9 Foie Gras & Roasted Onions 17
1.5 oz King Crab Oskar, Hollandaise, Roasted Tomato 18
1/2 Lobster Tail, Saffron, Citrus Beurre Blanc 19

POTATOES

Twiced Baked Potato w/ Neuske Bacon 12

Whipped Potato Puree 12

Salt & Pepper Fries 12

Sour Cream & Onion Hash Brown 12

Patatas Bravas 13

MARKET VEGETABLES

Green Beans & Grilled Red Onion 12

Creamed Spinach 14

Market Onions 13

Mushrooms & Caramelized Onions 14

Broccoli 14

SPARKLING BY THE GLASS

PROSECCO, PRIMATERRA Veneto, Italy NV 17
CAVA ROSÉ, BRUT NATURE 'MIRGIN' Alta Alella, Spain 2015 18
ANDRÉ JACQUART BRUT 1ER CRU BLANC DE BLANCS Champagne, France NV 28

WHITES BY THE GLASS

ALBARINO 'ETIQUETE VERDE', GRANBAZAN Rias Baixas, Spain 14
SAUVIGNON BLEND, LEGENDE BY ROTHSCHILD, Bordeaux, France 2017 15
RIESLING, 'KABINETT' DR. FISCHER Mosel, Germany 2016 20
CHARDONNAY, 'SABELLA' HANZELL Sonoma County, California 2015 23

ROSÉ BY THE GLASS

PINOTAGE ASARA 'VINEYARD COLLECTION' Stellenbosch, South Africa 2016 15

RED BY THE GLASS

PINOT NOIR, CLOUDLINE, Willamette Valley, Oregon 2016 18
CHIANTI CLASSICO, "Terrarossa" FATTORIE MELINI, Tuscany 2015 16
MALBEC, "Uco Valley" BenMarco, Mendoza, Argentina 2014 17
SYRAH, RUDI SHULTZ, Stellenbosch, South Africa 2015 20
MONTAGNE-SAINT-EMILION, PENTIMENTO, Bordeaux 2014 23
CABERNET SAUVIGNON, "Fortune 1621" Darms Lane, Napa Valley 2015 25
BAROLO, BORGOGNO, Piedmont, Italy 2011 32

COCKTAILS

MADAM, I'M ADAM

Elijah Craig Kentucky Bourbon, Campari, Rose Cava, Bitter Orange Soda 17

RACECAR

Tito's Vodka, Cocchi Americano, Galliano, Lemon, Soda 17

BORROW OR ROB

Rittenhouse Rye, Cassis, Strawberry, Orange 18

NEVER ODD OR EVEN

Banks 5 Island Rum, Denizen 8 Rum, Allspice, Citrus, Almond 18

ARTEMIS

Cazadores Blanco Tequila, Amaro, Lemon, Honey 19

GOLDEN CALF

Elijah Craig Kentucky Bourbon, Plantation Pineapple, Gran Classico 20

ABLE WAS I ERE I SAW ELBA

Pierre Ferrand 1er Cru Cognac, Yellow Chartreuse, Lillet Blanc, Egg White 19

TACO CAT

Union Mezcal, Cazadores Blanco, Luxardo, Ancho Reyes, Lime 19

SOLO GIGUOS

Bombay Dry Gin, Pimms No. 1 Cup, Dry Curacao, Lime 17

DO GEESE SEE GOD

Dewars White Label Scotch, Amere Nouvelle, Dolin Blanc 20

BEER & CIDER SELECTIONS

PIVO HOPPY PILS, FIRESTONE WALKER 9
ESB, ROCKAWAY BREWING 9
SAISON, ALLAGASH 10
DOGTOWN PALE ALE, LAGUNITAS 9
TWO-HEARTED IPA, BELL'S BREWERY 9
DIRTWOLF DOUBLE IPA, VICTORY 10
NITRO MILK STOUT, LEFTHAND 9
DRY ROSE CIDER, WOLFFER ESTATE 11
NON-ALCOHOLIC, EINBECKER 9

NON ALCOHOLICS

VOSS SPARKLING LIME & MINT SODA 6
VOSS SPARKLING LEMON & CUCUMBER SODA 6

**WINE & CHAMPAGNE
BY THE GLASS
ON BACK PAGE**

**PRIVATE DINING
ROOM AVAILABLE**