PETROSSIAN

"THE WORLD'S FINEST CAVIAR"
It has been 100 years since brothers Melkoum and Mouchegh Petrossian came to Paris and first introduced caviar to the City of Lights. In addition to the world's finest caviar, the brothers brought with them decades of care and expertise, inherited from their maternal ancestor, Lazar Mailoff.

TSAR IMPERIAL OSSETRA / 315
TSAR IMPERIAL BAÏKA / 225
ROYAL DAURENKI / 155

RAW BAR

CHILLED JUMBO SHRIMP / 34
St. Regis bloody mary cocktail sauce

½ DOZEN SEASONAL OYSTER / 34
champagne mignonette, lemon

SEASONAL CRAB / MP
key lime honey mustard, lemon

LOBSTER COCKTAIL / 32
key lime honey mustard, mango, tajin

THE ROYAL SEAFOOD TOWER / 250
½ dozen seasonal oysters, seasonal crab
½ dozen chilled jumbo shrimp, lobster cocktail

APPETIZERS

ISLAND JUMBO LUMP CRAB CAKE / 28
sunburst papaya relish, coconut lime remoulade, mint

ANGRY SHRIMP / 22
sautéed shrimp in a spicy lobster butter sauce, tarragon, fennel

BAKED OYSTERS DYNAMITE / 27
lump crab meat, miso sriracha butter, cilantro breadcrumbs

AHI TUNA TARTARE / 26
yuzu chili ginger emulsion, lotus root chips, cucumber, avocado mousse

BH PRIME

CHEF SPECIALTY ITEMS

STEAK HOUSE CUTS
8 oz. usda prime filet mignon / 69
10 oz. usda prime skirt steak / 65
16 oz. usda prime dry aged boneless striploin / 98
14 oz. boneless kosher ribeye from uruguay / 65
16 oz. rosewood ranch domestic wagyu boneless ribeye / 135
38 oz. usda prime longbone tomahawk / 250

SMOKING EXPERIENCE
14 OZ. USDA PRIME BONELESS RIBEYE / 75
signature dish smoked at the table for your enjoyment

MIYAZAKI JAPANESE CERTIFIED A5 WAGYU NY STRIP
mp per oz. - *3oz. minimum*

ENHANCEMENTS / 5
bone marrow rosemary butter
classic béarnaise
chimichurri
cognac au poivre
romesco sauce
bh steak sauce
tamari ginger emulsion

BURGERS

BRISKET BURGER / 29
brisket beef patty, 24 hour braised short rib, tomato brioche bun, brie cheese, rocket sauce, haystack onions, pickled jalapeño, oven dried tomato, bibb lettuce

BISON BURGER / 29
bison patty, scallion bun, maple pepper bacon, cambozola cheese, sweet and spicy buffalo trace bbq, arugula, pickled shallot, roasted tomato

THE CHAMP / 28
argentinian chorizo, provolone cheese, chimichurri roasted tomato, lettuce, cilantro garlic sauce

SAUERKRAUFTER / 28
sauerkraut, pickled relish, white cheddar, kettle cooked potato chips, corned beef, pretzel roll

SOUP & SALADS

MAINE LOBSTER BISQUE / 17
large morsels steamed lobster in a succulent lobster cognac broth

HIMALAYAN SALT BLOCK ROASTED RAINBOW CARROTS / 19
spiced greek yogurt, cilantro pumpkin seed pesto, artichoke, avocado, lemon thyme vinaigrette

HEIRLOOM BABY BEET / 21
whipped goat cheese, pickled honeycrisp apples, endive, watercress, duck prosciutto

SEAFOOD SPECIALTIES

MISO GLAZED SEA BASS / 52
edamame purée, baby bok choy, cauliflower fried rice, coconut ginger sauce

ORA KING SALMON / 46
fregola sarda, castelvetrano olives, grapefruit, fennel

SIDE DISHES / 12

truffle parmesan steak fries
gruyère mac & cheese
glazed asparagus
forest mushrooms & cipollini onions
buttermilk chive mashed potatoes
truffled cream corn
sautéed garlic spinach

DESSERTS / 15

WILD BLUEBERRY NEW YORK STYLE CHEESECAKE
homemade graham cracker crust, blueberry compote, chantilly cream

BH TRIPLE CHOCOLATE GANACHE CAKE
jivara milk chocolate and manjari dark chocolate crémeux
cocoa nib tuile, cuban coffee ice cream

SALTED CARAMEL CRÈME BRÛLÉE
salted caramel custard, praline crémeux, candied hazelnut, dulce de leche

ICE CREAM & SORBETS
seasonally inspired flavors