

PETROSSIAN

“THE WORLD’S FINEST CAVIAR”
It has been 100 years since brothers Melkoun and Moucheugh 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*** GF / DF

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 / 38
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 DF
sunburst papaya relish, coconut lime remoulade, mint

ROASTED BONE MARROW / 24 DF
short rib ragu, tomato jam, grilled farm bread

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

PRIME BEEF CARPACCIO / 27 GF
arugula, lemon zest, pecorino, truffle aioli, black truffles

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

CHEF SPECIALTY ITEMS

STEAK HOUSE CUTS GF
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 GF
14 oz. usda prime boneless ribeye / 75
signature dish smoked at the table for your enjoyment

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

GRILLED AIRLINE CHICKEN BREAST / 48 GF
wild mushroom strata, truffle pommes purée, haricot vert,
morel mushrooms, dijon cream

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

BURGERS

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

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

SOUP & SALADS

MAINE LOBSTER BISQUE*** / 19 GF
large morsels of steamed lobster in a succulent lobster cognac broth

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

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

SEAFOOD SPECIALTIES

MISO GLAZED SEA BASS / 58 DF
edamame purée, baby bok choy, cauliflower fried rice, coconut ginger sauce

WILD-CAUGHT KING SALMON*** / 55 GF
fregola sarda, castelvetrano olives, grapefruit, fennel

SIDE DISHES / 12

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

DESSERTS / 15

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

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

BROWN BUTTER BLISS v
warm brown butter cake, salted caramel toffee sauce, banana brown butter
ice cream, caramelized pecan pretzel crumble

ICE CREAM & SORBETS v
seasonally inspired flavors

GLUTEN FREE = GF | DAIRY FREE = DF | VEGAN = VG | VEGETARIAN = V

Operations Charges: A taxable 20% Staff Service Charge will be added to your check and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.

**Consuming raw and/or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
***There is a risk associated with consuming raw oysters: If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

