

...: APPETIZERS :...

TRADITIONAL STEAKHOUSE SHRIMP COCKTAIL 19

Four colossal shrimp, Bourbons 72 horseradish cocktail sauce, fresh horseradish

MARYLAND LUMP CRAB CAKES 19

Traditional jumbo lump crab recipe – old bay caper tartar sauce

SHANGHAI SPICY CALAMARI 11

Squid tubes and tentacles with a rumor of breading, bean sprouts, cherry peppers, green onion, cilantro, peanuts, sesame seeds, honey, chili, garlic sauce

ARANCINI 9

Deep-fried prosciutto ham and sweet pea risotto balls, mozzarella center – marinara sauce

ASIAN SESAME BEEF TENDERLOIN KABOBS 15

Skewers of alternating prime tenderloin tips, shiitake mushrooms, and baby bok choy, soy sauce, hoisin sauce, ginger, garlic, chili flakes, sesame oil, sesame seeds, scallion

B72 ICED SHELLFISH TOWER 49

Two poached colossal shrimp, 4oz. alaskan red king crab sections, two oysters on the half shell, two clams on the half shell, half Maine lobster tail, two crab claws – horseradish sauce and remoulade sauce
Selection is based on seasonal availability

RAW OYSTERS ON THE HALF SHELL

3 FOR 12 • 6 FOR 21 • 12 FOR 39

Seasonal selections of east and west oysters classic horseradish cocktail and mignonette sauces

ESCARGOT AUX EPINARDS 12

Petite ramekins of tender young vineyard snails, olive oil, creamy spinach, feta cheese, shallot, garlic, and a whisper of Pernod – puff pastry beret

KING CRAB MAC N' CHEESE 26

Sweet Alaskan red king crab meat, pasta, béchamel sauce, gruyere and white cheddar – Ritz gratin

...: SOUPS :...

MAINE LOBSTER BISQUE 12

Lobster broth, enriched with cream, brioche raft, lobster meat, chives and a splash of sherry

BAKED SIX ONION SOUP 9

Bermuda and vidalia onions, shallot, leek, scallion, and garlic – leelanau raclette cheese – puff pastry dome

TODAY'S OTHER SOUP 8

Seasonal selection of Chef Broome's inspired potages

...: SALADS :...

BABY LETTUCES SALAD 8

Tender baby lettuce mix, English cucumber, cherry tomatoes, summer vegetable ribbons

CLASSIC CAESAR SALAD

10 PER PERSON

Classic mix – crisp romaine lettuce, parmesan tuile, croutons, anchovy

Expertly prepared tableside to order for two or more guests, please allow additional time for preparation

ICEBERG AND BLEU 10

Steak house tradition - iceberg lettuce wedge, miniature tomatoes, house-cured bacon, grissini
Bourbons 72 housemade roquefort bleu cheese dressing

HEIRLOOM TOMATO, BURRATA, & OLIVE TAPENADE SALAD 12

Mixed heirloom tomatoes, creamy and buttery burrata cheese, thin ribbons of red onion, basil leaves kalamata and green olive tapenade, balsamic glaze and e.v.o.o.

BOURBONS

...: SIGNATURE STEAKS & CHOPS :...:

All steaks are presented a la carte, maître d' butter, spinach and boursin cheese tart.

BOURBONS 72 SIGNATURE PRIME RIB OF BEEF

Rosemary, garlic, kosher salt and cracked pepper crusted roast beef, au jus, fresh horseradish cream
BONELESS TRADITIONAL – 12oz 49

FILET MIGNON

PRIME center cut beef tenderloin
BONELESS TRADITIONAL – 8oz 45

NEW YORK STRIP LOIN 59

PRIME center cut strip loin – one pound

SIRLOIN 27

PRIME – center cut top sirloin – half pound

KUROBUTA BERKSHIRE PORK LOIN CHOP 39

Bourbons 72 branded thick cut tomahawk bone-in pork loin chop – cherry bourbon sauce
suggested medium to medium rare

DELMONICO 75

28 DAY DRY AGED – PRIME
cut from the eye of the prime rib – 12oz

RIB EYE 69

PRIME – bone-in rib steak – one pound

PORTERHOUSE FOR TWO 98

PRIME – two pound
this steak serves a portion of the eye of the loin and the tenderloin
carved tableside – please allow additional time for preparation

TOMAHAWK STEAK FOR TWO 119

PRIME – two pound
carved tableside – please allow additional time for preparation

BOURBONS 72 COLD SMOKED SIGNATURE BABY BACK RIBS TOWER

house cut french fries

HALF RACK TOWER 22

FULL RACK TOWER 32

Split charge on this item is +12

ADD ATLANTIC LOBSTER 45

Half-pound Atlantic cold water lobster tail to any steak or ribs+

ADD KING CRAB 59

One pound split Alaskan red king crab to any steak or ribs +

Bourbons 72 takes pride in the quality of our USDA certified prime-grade Angus. Our steaks are the best available and it is our suggestion that they be prepared rare, medium-rare, or medium. Guests are welcome to order their steaks to their desired temperature; although we cannot guarantee the flavor, juiciness, or tenderness of steaks cooked past medium. Bourbons 72 does not replace or compensate steaks ordered as such.

...: STEAK OR CHOP ENHANCEMENTS :...:

ROQUEFORT BLEU CHEESE BUTTER 4

BOURBONS CLUB STEAK SAUCE - COLD 3

BEARNAISE SAUCE 4

MOREL CREAM SAUCE 7

OSCAR STYLE 17

Asparagus, king crab & bearnaise

BOURBONS BLEND 4

Southwest steak rub and cast iron skillet searing

SOY BOURBON GLAZE 6

Sweet, savory, and salty

...: BOURBONS 72 SIGNATURE SEAFOOD :...:

COLOSSAL NORTH ATLANTIC LOBSTER TAIL 89

Cold water tail at one and a quarter pound + snow white, sweet mild flavor, tender velvety meat

TWO NORTH ATLANTIC LOBSTER TAILS 89

Two half-pound atlantic cold water lobster tails
All lobster tails are lemon-butter basted and steam baked – drawn butter and lemon

COLOSSAL ALASKAN RED KING CRAB LEGS 115

Two pounds steamed split super-sweet Alaskan red king crab – drawn butter

TITANIC ALASKAN RED KING CRAB FEMURS 69

Two of the largest premium merus meat sections removed from the shell and butter poached
caramelized grapefruit sections, citrus butter sauce

HUGE NEW ENGLAND SEA SCALLOPS 47

U-6 scallops, oyster mushrooms, white wine, shallot, butter, cream, Gruyere cheese, Yukon gold mash
Coquille St. Jacques
suggested preparation medium to medium rare

BOURBONS 72

...: SPECIALTY ENTRÉES ...:

All entrées are presented a la carte

PAN ROAST ALASKAN HALIBUT 42

Pan seared and roasted Halibut filet, wilted petite heirloom tomatoes, slivered shallot, capers, lemon, thyme, white wine butter sauce

SEARED ATLANTIC SALMON 28

Sleeping Bear Farms star thistle honey and bourbon glaze, house fried rice

SWEET POTATO GNOCCHI 26

Little pillows of sweet potato pasta, sun-dried tomatoes, spinach, and chanterelles
crispy carrot and toasted pumpkin seed garnish

CLASSIC SHRIMP SCAMPI & PASTA 39

Wild caught gulf brown shrimp poached in shrimp stock, white wine, lemon juice, garlic, parsley, thyme, red pepper flakes, sweet butter – angel hair pasta

FRIED CHICKEN AND WAFFLE 26

Joyce farms free-range half chicken, semi-boneless, brined, buttermilk marinated, seasoned flour
savory brioche bread pudding waffle

GREAT LAKES WALLEYE 29

Walleye filet, seasonal preparation and accompaniments
daily presentation

SUMMER STEAK KABOBS 30

Twin beef sirloin skewers - button mushrooms, sweet red and green bell pepper, red onion – italian marinade
sweated cherry tomatoes, housemade rice

...: CLASSIC SIDES ...:

CREAMED SWEET CORN AND GREEN CHILI SKILLET 5

JUMBO FRENCH FRIED ONION RINGS - CHERRY KETCHUP 5

ONE POUND - FOIL JACKET BAKED - IDAHO POTATO 5

SAUTEED WILD MUSHROOMS 6

SEASONAL VEGETABLE 5

CREAMED SPINACH 5

ONE POUND - TWICE BAKED - LOADED IDAHO POTATO 6

SHELLFISH RISOTTO 10

HAND CUT FRENCH FRIES - ROASTED GARLIC AIOLI 5

TWICE BAKED SWEET POTATO - STREUSEL 6

POTATOES AU GRATIN 6

IRON SKILLET BAKED MASHED POTATOES 5

CONSUMER ADVISORY

Consuming raw or under cooked meats, poultry, seafood, or shellfish may increase the risk of food borne illness.

