

PLEASE NOTE:

This menu is provided as a sample only. Information and prices are subject to change without notice. Please request a current dinner menu from restaurant management to ensure receipt of accurate content.



In order to fully enjoy the Art of the Dining Experience, we recommend you select your wines as early as possible. Doing so will allow us to properly air, decant or chill them for you.

Our Harry Waugh Dessert Room, located upstairs, offers a breathtaking selection of delectable temptations. These include Armagnacs, brandies, Champagnes, cheese and fruit selections, chocolate creations, classic desserts, coffees, Cognacs, flaming desserts, ice creams, liqueurs, pies, ports, Scotches, and sweet innovations, among many others.

For maximum enjoyment, we recommend that you reserve your dessert table in your own private "wine cask" at the start of your evening. Your waiter will be happy to do this for you.



We accommodate all Gluten Free Diet Restrictions.

Please note that a 12% service charge will be added to your check to be given to your waiter in lieu of salary. The option of a gratuity for fine service, of course, is yours. Thank you for choosing us as your dining destination.

Appetizers

FISH AND SHELLFISH

We shop the world for the finest seafood offerings that can be delivered daily to our kitchen door. In every possible instance, the fish, oyster or day boat scallop we serve you was caught or harvested and shipped directly to us, no middle man, nor holding cooler in a warehouse. This allows us to, receive, handle and process your seafood selection ourselves, and to ensure its proper care and quality. For this reason, we have a changing selection of fresh fish and seafood. Please refer to our “Kitchen within a Kitchen” page at the front of the menu for tonight’s additional offerings.

Important note: *There is 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. If unsure of your risk, consult a physician.*

Oysters on the Half Shell

We offer two different oysters nightly, classic cocktail sauce, horseradish sorbet, green Tabasco granita, truffled mignonette.

Six oysters \$18.95

Twelve oysters \$36.95

Oyster Beignets

Six oysters fried crisp in light-as-air beignet batter.

Parsley bacon salad, tartar sauce Elma.

\$18.95

Shrimp Cocktail

Fresh poached, chilled shrimp served with a choice of Bern’s sauces; classic cocktail, grainy mustard remoulade or fresh ginger sauce.

\$14.95

Maine Lobster Cocktail

Fresh Maine lobster tossed in citrus mayonnaise.

Micro greens, avocado, mango, gaufrette potatoes.

\$16.95

Charcoal-Grilled Shrimp

Spicy herb butter.

\$14.95

Florida Jumbo Shrimp Scampi

Tropical fruit macadamia fricassée,

curry mango butter.

\$13.95

Charcoal-Grilled Day Boat Scallops

Spicy herb butter.

\$13.95

Lump Crab Cakes

The finest lump blue crab meat.

Asparagus, golden mushrooms, Choron sauce.

\$17.95

Escargot

Bern’s original recipe. Served with house-made garlic toast.

\$10.95

Smoked Fish Tasting

Three lightly smoked “fishes of the day” and our own smoked fish pâté. Melba toast, three sauces and Bern’s farm pickled vegetables.

\$11.95

Bern’s Spicy Seared Tuna

Crispy shiitake scallion “firecrackers,” green papaya salad, spicy mango coulis.

\$15.95

Tuna Tartare

Sushi quality tuna, hand-diced and dressed with Asian spices, wasabi soy sauce, wasabi tobiko, wonton crisps.

\$11.95

Surf Roll

Maine lobster, sushi rice, avocado, Thai herbs, mango, coconut, macadamias, passionfruit ponzu.

\$14.95

Turf Roll

Charcoal-grilled Bern’s tenderloin, carrots, cucumbers, herbs, crispy shallots and garlic, wasabi aioli, sake dipping sauce.

\$12.95

BEEF

Bern's Original Steak Tartare

Served raw, hand chopped flank steak with red bell peppers, shallot wine, egg yolk and our own seasonings

Regular \$11.95

Large \$21.50

Black Truffle Tenderloin Steak Tartare

House potato chips.

Regular \$14.95

Large \$25.50

Bern's Special Châteaubriand Carpaccio

When available.

Mushroom marmalade, parsley salad, shaved Reggiano Parmesan, cracked pepper aioli, garlic croutes.

\$15.95

Short Rib Rissotto

Red wine braised Bern's aged short rib.

\$21.95

POULTRY

We serve only the finest chicken available, with no exceptions. Our chicken is air-chilled and has been fed an all vegetable diet, free of animal by-products, steroids, or growth hormones.

The air chilling adds no water to the bird, producing a distinct, noticeably better flavor, in addition to a firmer texture.

Chicken Bern

Marinated, breast of chicken dusted in flour and sesame seeds, lightly sautéed. Crispy mushrooms

Brian, organic mizuna, soy Armagnac sauce.

Small \$10.95

Large 20.50

Chilled Indonesian Chicken Curry Salad

Baked chicken with our special seasoning, shredded and blended with mild curry, celery, pecans, served on belgian endive.

Small \$12.95

Large \$24.50

FOIE GRAS

Fresh foie gras is prepared two distinctly different ways: seared on our La Plancha or the savory Foie Gras Torchon, a classic French preparation.

Foie Gras à la Plancha

Truffle roasted wild mushrooms, toasted brioche, Napa Valley Merlot reduction.

\$16.95

Foie Gras Torchon

Toasted brioche, organic arugula, pickled pineapple, roasted macadamias, candied ginger.

\$18.95

VEGETABLES

House Potato Chips

Black truffle crème fraîche.

\$8.95

Charcoal-Grilled Vegetables

From Bern's Farm when available.

White truffle cracked pepper aioli.

\$9.95

Goat Cheese Ravioli

Wilted organic arugula, balsamic glazed portobellos, sundried tomato nectar.

\$13.95

CAVIAR

Each caviar varies in some way: size, color, style, country of origin; and of course, taste. Malossol means little salt. Sturgeon may come from almost anywhere, and the caviar will be much the same. The processing, however, will vary with the producer.

Each portion of one ounce serves one to two persons.

You may order your caviar with six of our own condiments or the traditional accompaniments.

Both are served with fresh toasted brioche.

For an additional \$6.90 you may order six of our Yukon Gold Potato Blinis.

The classic pairings for caviar are fine quality iced Champagnes and icy-cold vodkas.

AMERICA

1. Bern's Smoked Sturgeon Caviar

Hackleback sturgeon caviar is the basis for this historically-inspired treat. Midwestern hard and fruit woods flavor this buttery tasting, silky smooth caviar.
\$65.00

2. California White Sturgeon Caviar

American sturgeon caviar with a taste similar to sevruga. Color ranges from jet black to light gray. The premium American caviar.
\$130.00

3. Truffled Sturgeon Caviar

American sturgeon caviar and black truffles infused with white truffles. Decadent.
\$65.00

4. Fresh Hackleback Sturgeon Caviar

Sevruga-size, pitch black in color. Rich, sweet, and nut-like. Low in salt also.
\$45.00

5. Fresh Chattanooga Beluga Caviar

Perhaps America's finest fresh water sturgeon caviar. The caviar is very carefully selected. Golden gray eggs with sweet, nut-like flavor.
\$55.00

6. Fresh Spoonbill Sturgeon Caviar

The spoonbill (or paddlefish) looks almost like sevruga, small-grained, light to dark gray in color, and mild in flavor.
\$45.00

7. Fresh Bowfin Sturgeon Caviar

From an ancient fish even older than, but related to the sturgeon. Sevruga in size and brown to gray-black in color. Slightly saltier.
\$28.00

8. Truffled Tiger Eye Caviar

Golden whitefish roe cured with all natural black truffles.
\$25.00

9. Smoked Chicago Golden

Golden whitefish roe, smoked to capture the rich aromas from a blend of midwestern fruit and hardwoods.
\$25.00

10. Caviar Mango

Fresh Florida mango is blended with crisp whitefish roe to create a sublime tropical caviar.
\$25.00

11. Fresh Golden Whitefish Caviar

Small to medium in size, with a nice crunchy texture. Beautiful golden color with a mild salty flavor. One of the tastiest affordable caviars.
\$28.00

12. Smoked Salmon Berries Caviar

Salmon roe cold-smoked with apple wood, hickory, and maple. Buttery with a delicious smoky finish.
\$25.00

13. Fresh Orange Great Lakes Salmon Caviar

Large soft-skinned beautiful berries. Hand processed by C. Collins from coho and chinook salmon, and not salty.
\$25.00

JAPAN

14. Wasabi Tobiko Caviar

Flying fish roe, colored and flavored with Japanese horseradish, an intense tasting neon green caviar.
\$20.00

15. Black Tobiko Caviar

Flying fish roe infused with sugar, kelp, and a drop of squid ink.
\$20.00

IRAN

16. Iranian Osetra Caviar

Highly prized golden Iranian osetra.
Light brown with a golden sheen. Medium
grains, with a nutty, sometimes fruity flavor.
\$220.00

RUSSIA

**17. Fresh Russian Imperial
Malossol Caviar, Fancy**

A wonderfully dark osetra, prized for its color,
it is often mistaken for beluga. Nutty flavor.
\$190.00

**18. Fresh Osetra
Malossol Caviar, Fancy**

Smaller grains, golden to darker brown
or gray in color. Nutty flavor.
\$140.00

**19. Fresh Sevruga
Malossol Caviar, Fancy**

Similar to beluga in taste, but with a more
pronounced and tangy sweet flavor. Smallest of
Caspian Sea grains; dark gray in color. Pretty.
\$120.00

Soups and Salads

SOUPS

Bern's Steak House French Onion Soup Au Gratin

Garlic and spelt toasts.
\$7.50

Vichyssoise

Black truffle crème fraîche, Osetra caviar,
white truffle oil, shaved fried potato.
\$9.95

Maine Lobster Bisque

Golden mushrooms, roast corn,
smoked bacon, chervil oil.
\$11.50

Tasting of our Three Soups

Served in concert, individually.
\$9.95

SALADS

Steak House Salad

With our own Blue Cheese, Buttermilk Ranch,
Cabernet Sauvignon Vinaigrette,
Citrus Vinaigrette, Cleopatra (Caesar),
Creamy White Balsamic Italian,
French, Macadamia Vanilla Bean Vinaigrette,
Maple Dijon or Thousand Island.
\$7.50

Caesar Salad

Expertly prepared tableside,
please allow 10 minutes.
\$10.95

Roasted Beet Salad

Goat cheese, herb salad,
Dijon black truffle vinaigrette.
\$9.95

Balsamic-Glazed Tomato Salad

Chef's choice, vine-ripened tomatoes
glazed with 12 year-old balsamic vinegar
and hydroponically-grown opal basil.
\$9.95

With buffalo mozzarella, gorgonzola,
or goat cheese.
\$11.95

Steak House Cobb Salad

Organic greens, grilled asparagus,
charred red onion, avocado, tomatoes,
mushrooms, black olives, chopped eggs,
smoked bacon, gorgonzola, crispy onion rings,
Cabernet Sauvignon vinaigrette.
Plain \$11.95
Charcoal Grilled Tenderloin Tips \$18.95
Charcoal Grilled Organic Chicken Breast \$15.95
Charcoal Grilled Jumbo Shrimp \$17.95

Vegetarian Salad

Our house greens mixture of romaine,
iceberg, and mesclun with fresh,
crisp vegetables of the season.
\$8.95

Caprese Salad

Tomatoes, Buffalo mozzarella, pesto, fresh basil,
shaved parmesan, pine nuts and toasted garlic.
\$10.50

Sliced Vine-Ripened Tomatoes

Sea salt.
\$7.95

Entrées

ALL ENTRÉES INCLUDE

Bern's Steak House French Onion Soup Au Gratin

Garlic and spelt toasts.

Steak House Salad

With our own Blue Cheese, Buttermilk Ranch,
Cabernet Sauvignon Vinaigrette,
Citrus Vinaigrette, Cleopatra (Caesar),
Creamy White Balsamic Italian,
French, Macadamia Vanilla Bean Vinaigrette,
Maple Dijon, or Thousand Island.

Steak House Baked Potato

Sweet butter, sour cream,
crumbled bacon, chives.

Steak House Onion Rings

Crisply fried.

Bern's Farm Vegetable Tasting

From Bern's Farm when available.

À LA CARTE VEGETABLES

All of our vegetables are fresh and many are grown organically at our farm. Canned or frozen vegetables are never used. We use certified organic vegetables whenever possible. Sometimes our vegetables are harvested in small quantities depending on the season and are only served with our vegetarian dinners or by request. Every day we prepare two vegetables that accompany your entrée at no extra charge. We refer to them as Bern's Farm Vegetable Tasting.

POTATOES

Steak House Baked Potato

\$4.95

Hawaiian Red Salt Baked Okinawan Sweet Potato

Candied ginger macadamia butter.
\$8.95 (when available)

Pommes Frites

\$6.95

Crisp Hash Browns

\$7.95

Garlic Fried Potatoes

\$8.95

Truffled Fried Potatoes

\$9.95

Garlic Chive Mashed Potatoes

\$4.95

PASTAS AND GRAINS

Wild Rice Pilaf

\$4.95

Wild Mushroom Risotto

\$18.95

White Truffle Macaroni & Cheese

\$18.95

MUSHROOMS

Steak House Mushrooms

\$6.95

Crispy Shiitake Mushrooms Brian

\$7.95

Truffled Wild Mushrooms

\$9.95

VEGETABLES

Bern's Farm Vegetable Tasting

Complimentary with dinner

Black Truffle Creamed Corn

\$9.95

Grilled Asparagus Au Poivre

\$7.95

Steak House Creamed Spinach

Leeks, Parmesan, pancetta, and roasted garlic.
\$7.95

Steamed Broccoli

\$7.95

Carrot Frites

Hand-cut, lightly seasoned and fried.
\$7.95

Steak House Onion Rings

Small \$3.95

Large \$6.95

Our Steaks

FINAL TOUCHES

Enhance your steak with one of these delicious accompaniments.

Blue Cheese \$3.95 *Caramelized Red Onion* \$2.95 *Roasted Garlic* \$2.95
Oscar - asparagus, lump crab, hollandaise \$6.95 *Crab Cake* \$6.95

WHAT KIND OF SAUCE WOULD YOU LIKE?

Au Poirve, Béarnaise, Creamy Horseradish, Gorgonzola Fondue, Green Peppercorn, Pinot Noir Reduction, Shiitake Sauce Diane, Soy Armagnac \$4.25 each

For more information about our sauces, please refer to Notes About Our Sauces on page 11.

FILET MIGNON

Filet Mignon is a boneless cut of beef that is also the most tender cut of steak. Ours is specifically selected for us from heavy U.S. tenderloins. Aging makes this Filet more flavorful and sweeter than the usual Filet.

CHÂTEAUBRIAND

Châteaubriand and Filet are both tender and both come from the tenderloin, the long tender part next to the Strip. The difference is that Filets are generally cut smaller and broiled with the grain running up and down; heating through easier and broiling faster.

The Châteaubriand is a larger cut of tenderloin and is broiled laying down with the grain running horizontally against the heat. It is more difficult for the heat to penetrate and it results in a better crust with a nice pink or red warm center. Chateaubriand takes longer than other steaks of equal thickness to broil but achieves greater charcoal flavor.

Your waiter will carve your steak our way, in two.

SPECIAL CHÂTEAUBRIAND

Loin-aged, cut and trimmed to order. Five to 14 oz., but please allow a 1-2 oz. variable.

STRIP SIRLOIN

Strip Sirloin or New York Strip, is very popular because of its flavor. If you like rare to medium-rare steaks, we highly recommend that your party order a Strip for two or three or more. You'll get far more flavor from the slower, longer exposure to the coals.

We remove the regular "tail" of flank, and replace it with a lean slice of tenderloin. This gives you two "pieces" but it is far better eating. If, instead of our boneless Strip, you'd prefer your Strip with the bone left in, order your steak BONE-IN (Kansas City Strip). Broiling with the bone retains more

juice. Except with our beef, after the meat is aged and trimmed, there isn't much "bone" left. Same prices.

The Porterhouse end of all Strips contains the beginning of the Sirloin steak, and this is connected by a seam. We try to remove this seam when we serve medium and medium-well strips – again, to give you better eating.

DELMONICO

Delmonico is the eye of the rib (called "Rib-Eye" in meat circles). It is known, generally, for its richness; because of the greater quantity of fine fat grains – especially in the outer part of the eye and especially when cut nearer to the chuck end. Some people mistake this outer section for "tail" or flank, but it is absolutely the sweetest and juiciest of beef eating (in our opinion) in the world.

"Prime Rib," refers to beef which is roasted as a whole and then sliced – unlike steak, which is trimmed of fat first, and then broiled. Prime Rib may be any grade of beef.

PORTERHOUSE

Porterhouse is sort of "two steaks in one": an aged-on-the-loin Filet (better because of longer dry aging) and a Strip. The Porterhouse is the most aged steak we have and should be ordered only if you like well aged steak. Remember also, that this popular steak may have one or two tougher bites because the true sirloin begins here and is connected with a seam that we do our best to remove.

T-BONE

T-Bone is the same as Porterhouse, except with a smaller filet. This is the only steak not practical to serve fresh because it's in the center of the loin and would necessitate cutting a fresh loin in two. It is generally not quite as aged as the Porterhouse.

<i>Steak</i>	<i>Thickness</i> <i>Med. - Med. Well</i>	<i>Thickness</i> <i>Rare - Med. Rare</i>	<i>Weight</i>	<i>Serves</i>	<i>Price</i>
FILET MIGNON	1"	1"	6 oz	1	\$ 29.90
	1 1/8"	1 1/4"	8 oz	1	34.60
	1 1/2"	1 3/4"	10 oz	1	39.30
	2"	2"	12 oz	1	44.00
CHÂTEAUBRIAND	1 to 1 1/2"	2"	7 oz	1	\$ 32.30
	1 to 1 3/4"	2"	9 oz	1	37.00
SPECIAL	1 1/4 to 2"	2"	11 oz	1	41.60
CHÂTEAUBRIAND	1 1/4 to 2"	2 1/4"	13 oz	1	46.30
<i>Loin-aged, cut and trimmed to order. Five to 14 oz., but please allow a 1-2 oz. leeway. \$1.00 per ounce additional. (When Available)</i>	1 1/2 to 2"	2 1/4"	14 oz	2	64.50
	1 1/2 to 2 1/4"	2 1/2"	17 oz	2	71.50
	1 1/2 to 2 1/2"	2 3/4"	20 oz	2	75.70
	1 1/2 to 2 1/2"	2 1/2 to 3"	22 oz	3	99.10
	1 1/2 to 2 3/4"	3"	25 oz	3	106.10
	1 3/4 to 3"	2 1/2 to 3"	28 oz	3	113.10
	2 to 3"	2 1/2 to 3"	30 oz	4	129.40
	2 to 3"	2 1/2 to 3 1/4"	34 oz	4	143.00
	2 to 3 1/4"	2 1/2 to 3 1/4"	38 oz	4	152.40
	2 to 3 1/4"	2 1/2 to 3 1/4"	42 oz	5	177.60
2 to 3 1/4"	2 1/2 to 3 1/4"	48 oz	6	207.50	
STRIP SIRLOIN	3/4"	3/4"	8 oz	1	\$ 34.72
	1"	1"	10 oz	1	39.42
	1 1/8"	1 1/4"	12 oz	1	44.12
	1 1/4"	1 1/4"	14 oz	1	48.82
	1 1/4"	1 1/2"	16 oz	2	69.32
	1 1/2"	1 3/4"	19 oz	2	76.42
	2"	2"	22 oz	2	83.42
	1 1/2 to 3"	1 1/2 to 3"	24 oz	3	104.02
	1 1/2 to 3"	1 1/2 to 3"	27 oz	3	111.02
	1 1/2 to 3"	1 1/2 to 3"	30 oz	3	118.12
	1 1/2 to 3"	1 1/2 to 3"	32 oz	4	138.62
	1 1/2 to 3"	1 1/2 to 3"	36 oz	4	148.02
	1 1/2 to 3"	1 1/2 to 3"	40 oz	4	157.42
	1 1/2 to 3"	1 1/2 to 3"	45 oz	5	185.02
	1 1/2 to 3"	1 1/2 to 3"	48 oz	6	207.92
	1 1/2 to 3"	1 1/2 to 3"	54 oz	6	222.02
1 1/2 to 3"	1 1/2 to 3"	60 oz	6	236.12	
DELMONICO	3/4"	3/4"	8 oz	1	\$ 35.14
	7/8"	7/8"	10 oz	1	39.94
	1"	1 1/8"	12 oz	1	44.74
	1 1/8"	1 1/4"	14 oz	1	49.54
	1 1/4"	1 3/4"	16 oz	2	70.14
	1 1/2"	2"	18 oz	2	74.94
PORTERHOUSE	1"	1"	17 oz	1	\$ 53.28
	1 1/8"	1 1/8"	21 oz	1	62.08
	1 1/4"	1 1/4"	25 oz	1	70.88
	1 1/2"	1 1/2"	30 oz	2	97.78
	2"	2"	36 oz	2	110.98
T-BONE	1"	1"	15 oz	1	\$ 48.86
	1 1/4"	1 1/4"	19 oz	1	57.66
	1 3/4"	1 3/4"	28 oz	2	93.36
	2"	2"	32 oz	2	102.16

How would you like your steak broiled? Please refer to the chart on the following page.

HOW DO YOU LIKE YOUR STEAK BROILED?

Aged meat is already tender (and never bloody). You can order it cooked less done than you would fresh meat. In fact, fresh meat is cooked well done to tenderize it, and aged meat becomes tougher the longer you cook it.

You can also combine two adjacent degrees of doneness in one thicker steak (please refer to our chart below).

If you want your steak broiled medium rare and your guest prefers medium, for example, we generally can accomplish this. If you prefer rare, and your guest likes well done, we will gladly cut your steak and cook your halves separately, even “butterflying” the well done to avoid excess shrinkage. Just tell your waiter.

Or... you may also order your steak broiled between two degrees of doneness. Perhaps between medium rare and medium, for example.

Or, even on “the rare side of medium rare.” Exactly the way you’d like it broiled.

Prefer fresh steak? Other than T-bone, we can cut your steak any way you wish unaged, since we cut your steak after you order anyway. No extra charge. No problem, just tell your waiter.

Our beef is the most beautiful and most costly in America. However, in order to be beautiful, it must be well-fed. And this is the problem: what to do with the excess fat. We remove it (and the gristle, too, where possible) even though it gives you a less-perfect looking steak. It’s our weight loss. But we want you to know that we cut our steaks to give you good eating, not necessarily good looking.

(If you tour our kitchen, you’ll see why we buy 3-4 pounds of beef in order to give you one pound of steak.)

	THIN 1" thick or less	MEDIUM THICK 1¼" thick to 1¾" thick	THICK 2" to 2¾" thick	VERY THICK over 3" thick
VERY RARE <i>No Crust</i>	No Crust. Cold And Raw. 4-8 Seconds	No Crust. Cold And Raw. 16-34 Seconds	No Crust. Cold And Raw. 2-5 Minutes	No Crust. Cold And Raw. 3-10 Minutes
VERY RARE <i>With Crust</i>	Crust Not Possible For Cold, Thin Steak. 14-21 Seconds	Thin Crust. Cold Center. 25-56 Seconds	Thin Crust. Cold Raw Center. 2-3 Minutes	Thin Crust. Cold Raw Center. 3-5 Minutes
RARE <i>Cold Center</i>	Only The Tiniest Crust Is Possible. Cold. 19-36 Seconds	Small Crust. Rare Cold Center. 2-3 Minutes	Medium Crust. Cold Center. 4-8 Minutes	Fairly Thick Crust. Cold Center. 8-10 Minutes
RARE <i>Warm Center</i>	Thin Crust. Warm Red Center. 50-90 Seconds	Small Crust. Warm Red Center. 5-8 Minutes	Good Crust. Large Warm Red Center. 10-25 Minutes	Heavy Crust. Large Warm Red Center. 25-35 Minutes
MEDIUM RARE	Small Crust. Warm Red Center. 2-4 Minutes	Nice Crust. Warm Red Center. 8-15 Minutes	Nice Crust. Medium Size Warm Red Center. 18-30 Minutes	Nice Thick Crust. Nice Warm Red Center. 30-43 Minutes
MEDIUM	Nice Crust. Warm Pink Center. 4-8 Minutes	Thick Crust. Hot Pink Center. 15-25 Minutes	Thick Crust. Hot Pink Center. 30-45 Minutes	Very Thick Crust. Almost Cooked Through. Small Pink Center. 45-60 Minutes
MEDIUM WELL	Good Crust. Cooked Through. 10-20 Minutes	Thick Crust. No Color Left. Cooked Through. 25-45 Minutes	Very Thick Crust. No Color Left. Cooked Through. 45-55 Minutes	Very Thick Dark Crust. No Color. A Little Juice Left. 55-70 Minutes
WELL DONE	Sturdy Little Crust. No Color. No Juice. Dried Out. 20-30 Minutes	Thick Crust. No Color. No Juice. Dried Out. 40-55 Minutes	Very Thick Crust. No Color. No Juice. Dried Out. 55-70 Minutes	Very Thick Dark Crust. No Color. No Juice. Dried Out. 70-90 Minutes

HOW THICK WOULD YOU LIKE YOUR STEAK?



NOTES ABOUT OUR STEAKS

All our Strips, Delmonicos, Porterhouses and T-Bones are U.S. Prime only, and all our steaks are aged 5-8 weeks. They are trimmed and cut after you order, and broiled over real charcoal.

A thick steak for two is always better than two single steaks - when broiled rare or medium rare. Individual steaks are better for medium well or well done. A thick steak gives you much greater charcoal flavor. And there's nothing quite like a beautiful, dark brown charcoal crust over a juicy red or pink center. Chances are, you will enjoy half of a 16 oz. steak for two much more than you will enjoy an individual 8 oz. steak. Except if you prefer your steak medium well or well done. In that case, order thin steaks. You'll have much less shrinkage.

If you'd like a larger steak broiled medium well or well done, we recommend that you have it "butterflied" or opened up and cut almost in two. You'll get more to eat that way, and it won't be so heavily crusted or as dried out.

Do not over order. Don't order a 16 oz. Strip, for example, in order to get 10 ounces of steak; order 10 ounces. Because we try to trim away what you cannot enjoy, the inedible, fatty tail is replaced with a cut of tenderloin. The fat is reduced to the minimum that will enhance your steak flavor. On Delmonico steaks, the ribeye is opened and the fat and gristle are removed and replaced with Filet where necessary. On T-Bone and Porterhouse steaks, some of the bone is even removed.

Also, even with a fairly small steak, you will generally have more than enough to eat; please don't order too large a steak unless you are exceptionally hungry. If you order a Filet, 8 ounces is more than enough for the average person; 6 ounces may be enough for many.

Why do we "age" steaks? When you consider the cost, the work, and the waste, is it really worthwhile to age beef a long time? Most people and most eating places say beef is aged when it is one or two weeks old.

We have found that extra-extra quality beef continues to improve for five, six, seven, eight weeks. Like great wines that improve for 50 years, great beef gets sweeter, more tender, and acquires a taste that cannot be duplicated, except with proper age.

This is our kind of beef and it's extremely expensive. We pay more in the beginning and we throw away more in the end.

And the meat, in the meantime, demands very special care. Each piece must be stored at exacting temperatures, with controlled humidity, and exceptionally fine circulation. It has already been paid for, and it keeps shrinking all the time.

Why do we "age" steaks so long?

We think it's all worthwhile when one single customer tells us he's eaten "everywhere" and ours is the "best." It's all in the taste.

NOTES ABOUT OUR SAUCES

Our dry-aged steaks are so flavorful they require no sauce. Really. But with the differences that each cut of steak has in flavor and texture, a great sauce will only enhance what is already there, a great steak. And each cut may be enhanced by decidedly different sauces. For example, Filet Mignon and Châteaubriand are both cut from the tenderloin. With little or no fat, the flavor is different from say, a Delmonico steak, that is marbled throughout. Classically, for this reason, Filets and Châteaubriands are often served with butter-rich Béarnaise sauce. These

steaks are revered for their texture more than anything and considering that they are cooked differently, Filet is cooked with the grain and Châteaubriand is cooked against the grain to develop a deeper, more robust flavored crust, you may find your preference in saucing these steaks may be different from each other. To that end, we offer you our sauces for your steak eating pleasure. One sauce is usually enough for two steaks and of course, they are all made from scratch in our kitchen. None of our sauces or soups contain thickening agents.

Additional Entrées

BEEF

Châteaubriand Tips

The same beef as our Châteaubriand, charcoal-grilled.

6 oz. \$24.60

8 oz. \$27.80

10 oz. \$31.00

Charcoal-Grilled Chopped Steak

Beef selected for the most flavor is coarse ground to your order and charcoal-grilled.

Plain 11 oz. \$20.91

Sauteed onions and peppers \$23.95

Steak House Mushroom \$24.95

Shiitake mushroom port sauce \$25.95

Wild, truffled mushrooms \$27.95

LAMB

Papaya mint conserve, Pinot Noir reduction.

Lamb T-Bones

3 chops \$32.95

4 chops \$37.95

Rack of Lamb

4 bones \$42.95

6 bones \$51.95

VEAL

Porcini port sauce.

Chop

14 oz. \$41.95

Strip

11 oz. \$32.95

17 oz. \$43.95

PORK

We brine our pork in house for a tender texture and deeper flavor.

Balsamic onion sauce.

Pork Tenderloin

6 oz. \$28.60

8 oz. \$32.80

Center Cut Pork Chop

12 oz. \$36.90

POULTRY

We serve only the finest chicken available with no exceptions. Our chicken is air-chilled and has been fed an all vegetable diet, free of animal by-products, steroids, or growth hormones. The air chilling adds no water to the bird, producing a distinct, noticeably better flavor, in addition to a firmer texture.

Fresh Charcoal-Grilled Chicken

Boneless, single breast
\$24.95

Chicken Bern

Marinated, breast of chicken dusted in flour and sesame seeds, lightly sautéed. Served with wild rice pilaf, farm mizuna, crispy shiitake mushrooms Brian, and Soy Armagnac sauce.
\$30.95

Chicken Gert

Pan-roasted breast of chicken stuffed with roasted garlic rosemary butter. Served with wild mushroom risotto, broccoli rabe and tomato emulsion.
\$27.95

Crisp Roasted Duckling

Semi-boneless, half duck.
Guava orange macadamia sauce and green peppercorn sauce.
\$35.90

FRESH FISH

Please refer to our “Kitchen within a Kitchen” page at the front of the menu for tonight’s entire offerings. We can charcoal-grill your selection for a robust flavor, sauté it for a delicate texture, or we can prepare it on our “la plancha” for a golden crust and a pure seared flavor.

What Kind of Sauce Would You Like With Your Fish?

When choosing a sauce for your selection, you may want to consider how you are having it prepared and what that preparation brings to the dish. You also may want to consider the type of fish, oil content, or tightness of the grain in making your decision. For example, to truly enjoy the deep red color of salmon and its luscious full flavor, you may want to consider a sauce that will cut through that richness and offer a counterpoint to it, say a vinaigrette, because the acidity of the vinaigrette will do just the job required. To that end, we offer you our sauces that best complement seafood. One sauce is usually enough for two entrées and of course, they are all made from scratch in our kitchen.

*Béarnaise, Choron, Hollandaise, Lobster Vinaigrette,
Shiitake Sauce Diane, Spicy Herb Butter, Tartar Sauce Elma,
White Truffle Beurre Blanc*

\$3.95 each

Charcoal-Grilled Wild King Salmon

Hash browns, asparagus, lobster vinaigrette.
Market Price

Yellowtail Snapper à la Plancha

Potato purée, organic arugula,
golden mushrooms, white truffle beurre blanc.
\$37.95

Rare Seared Tuna “Diane”

Au poivre, pommes frites, French beans,
shiitake sauce Diane.
Market Price

Fresh Catch En Papillote

Lobster, shrimp, lump crab, day boat scallops,
celery root, apples, curry, kaffir lime.
\$39.95

LIVE LOBSTER

Two to three pounds (up to 5 pounds with a 48-hour notice). Lobsters are partially steamed, then lightly roasted with sweet butter, in or out of the shell - your preference.

Select your own if you like.

Market Price

SHELLFISH

Charcoal-Grilled Shrimp

Our shrimp is the freshest we can get.

Spicy herb butter.

\$35.95

Florida Shrimp Scampi

Tropical fruit macadamia fricassée,

curry mango butter.

\$31.95

Lump Crab Stuffed Jumbo Shrimp

Garlic fried potatoes, baby spinach,

tomato emulsion.

\$36.95

Charcoal-Grilled Day Boat Scallops

Spicy herb butter.

\$29.95

Lump Crab Cakes

The finest lump blue crab meat.

Pommes frites, asparagus, golden mushrooms,

Choron sauce.

\$37.95

VEGETABLES

Charcoal-Grilled or Steamed Vegetables

A myriad selection usually including, but not limited to, an array of root vegetables, mushrooms, squashes, eggplant, tomatoes, onions, and sweet peppers, etc.

Cracked pepper white truffle aioli.

\$26.95

Goat Cheese Ravioli

Wilted organic arugula, balsamic-glazed portobellos, sundried tomato nectar.

\$27.95



We do things differently here



We learned early that if you want to be the best at something, you can't worry about the cost or the trouble. We do things differently, and we do them with great pride and passion.

Our waiters train one year with us, working at almost every station in the restaurant, in our workshops, and on the farm. They then train for another 8 to 12 weeks in the dining rooms before they wait on you by themselves. And they continue to wear burgundy ties for perhaps a year before we feel that they are fully knowledgeable to answer all your questions properly.

We devote space equivalent to 100 dining seats just to offer you the widest selection of wines in the world.

We use only freshly-squeezed juices and the highest quality liquors to prepare your cocktail.

We fly in fresh caviar regularly.

Our seafood is flown here daily so that we can offer the freshest product from all over the world.

We buy veal bones to help us make better onion soup, even though we have (and use) hundreds of pounds of our own beef bones.

We sprout organic curly cress seeds in our kitchen, just to add one small flavor ingredient to your salad.

We marinate our olives for at least one month in pure olive oil, herbs and spices, even though you may scarcely notice one on your salad. We grow what we can on our own farm, organically, without pesticides or other toxic materials, and pick your vegetables ripe and fresh as frequently as possible.

We peel your tomato before serving it.

We age your steak as long as we do for the best flavor.

We broil your steak with far-healthier lump hardwood charcoal instead of super-convenient briquettes.

We then cut and trim and weigh your steak only after you have placed your order (with 62 choices to cut, a bit more labor is required than if we just served you several pre-cut steaks).

We make garlic butter for your steak the old-fashioned way, by peeling lots of garlic and blending it with 100% sweet cream butter.

We use hundreds of pounds of 93 score AA unsalted fresh creamery butter weekly in the kitchen.

We prepare all our vegetables either to your order or in very small quantities.

We bake your potato to order (and throw it out if it is baked a shade too long).

We prepare your onion rings so that they are ready when your steak comes off the broiler.

We hand-sort our green coffee beans to eliminate every single defect before we roast them (up to eight different beans separately), and then blend our American and Turkish coffee beans each day in our kitchen.

We use three separate grinders so that each of our distinct coffees and blends are freshly ground only to your order. We also brew your coffee strong and believe that only heavy whipping cream is good enough for it.

We use organically grown spelt and whole wheat flour for our freshly-baked breads and toasts.

We make all our own ice creams, sherbets, pies, pastries, hot fudge, whipped cream, breads, crackers, etc. ourselves, so that we might use more exciting ingredients throughout.

We import specialty and hard-to-find products like chocolate, rare liqueurs and flavors from all over the world just to produce a unique dessert. And. And. And.

Perhaps you begin to see, we really do things differently here.

We mean it when we say we want you to have a most memorable evening when you dine with us, tonight and each time you come.

MY FATHER'S PASSION

I like to think that my father's passion or some say, obsession, for quality and freshness was handed down to me. He was painstakingly committed to serving only the very, very best, even if it meant more work and time for preparation, or a higher price paid to begin with the best raw products. I am proud and excited to carry on his passion. My father always believed in evolving, growing, and learning more. He knew that in this business he was a student for life. If the most important factor in a successful restaurant is consistency, then the second is probably the willingness to push yourself to do things better, healthier and tastier.

Oyster lovers will be thrilled to find a variety of this succulent shellfish on the menu as well. Whether it is Snowcreeks, Kumamotos, or Olympias, our oysters are bagged straight from aquaculture oyster beds and flown overnight to our kitchen.

Like my father, I am a great believer in farm-fresh organic produce. That is why nearly every vegetable we serve is certifiably organic, whether it is from our own farm or another established place. From greens to carrots to wild, exotic mushrooms, you can taste the freshness with every bite.

To showcase a product's true flavor, we cook several items on a "La Plancha" or chromium griddle and use all-stainless steel cookware. Stainless steel cookware is non-reactive, allowing us to sear our seafood, foie gras – anything – at a high temperature without fear of the pan imparting any flavor.

With both, all you taste is the authentic flavor of the food. If it sounds like I share my father's obsession for quality, you are right. Because of this, we will continue to ensure that every detail of your dining experience is perfect – from the minute you speak to our Maître d' to the time you put down your napkin.

My father's passion and commitment led him to develop the fine art of steak. Today, as we strive to maintain my father's standards and feel his continued inspiration, we find ourselves developing the fine art of the dining experience, the natural progression of my father's life's work. We hope you know that it is all for you.

Dan Lopez

HOW WE DO THINGS DOWN ON THE FARM

Like everything else at Bern's, our farm is far from an ordinary commercial establishment. It exists solely to grow farm-fresh, pesticide and chemical-free vegetables and salad greens for our restaurant – and for your pure dining pleasure. We've done it this way from the very beginning, because we feel strongly that the best tasting vegetables are those that are grown naturally, with no poison sprays or harmful chemicals.

Organic? Yes. In the truest sense of the word. We use compost, sea weeds and crushed rocks, mother nature's food, to nurture and

enhance our products. And, in general, bugs and disease stay away.

Depending on the season and the weather, we try to serve what we grow on our farm daily to our customers. (The only exception is our land cress sprouts which are grown in our kitchen). Our goal is to offer you one or two farm-fresh vegetables at no charge. Want seconds or thirds? We consider it a compliment and will be happy to serve you more – again at no charge. Just ask your waiter.

A WINE SELECTION THAT WOULD MAKE BACCHUS PROUD

Bacchus, the Greek god of wine, would gladly pull up stakes and make his home right here in our cellar. And who could blame him? After all, we've accumulated the largest variety of wines ever assembled in the world so that you can indulge in any wine, from practically any part of the world. From simple everyday wines to rare, hard-to-find vintages, we've put together an extraordinary selection at very fair prices.

We want you to feel comfortable choosing and drinking our wines. Should a wine be drunk before it is properly aged? Should it be drunk before it has had time to mature? Can you fully enjoy a young, hard wine that has not had time to properly show its best? If you have questions, please feel free to ask one of our sommeliers.

Maybe you prefer a wine that needs no aging like some whites, most rosés and simple Beaujolais. Or how about a wine that's had time to grow or develop into what it should taste like? We also have nearly 150 wines by the glass (and over 80 in our Harry Waugh Dessert Room upstairs). Why not treat yourself and choose a different glass of wine for each course?

Again, your sommelier will be happy to assist you with your wine selection. He is here every evening to do just that.

With all these choices at hand, it is no wonder people across the globe come here to dine with us.

Our cellars are very cool, so when ordering a fine wine, we urge you to tell us as soon as possible so we may bring it to room temperature, open it to air, or decant it. It will also allow us to chill your wine properly, if needed.

Please be assured we are here to help you enjoy the unique dining experience of Bern's Steak House. All you have to do is ask.

Please Note: Our wine cellars are set at the optimum temperature to store wines. At this setting, our wines mature more slowly, resulting in younger releases that may be a bit tannic. If you would like a red wine with your meal, we suggest a wine with some bottle age. Their complexity and smooth tannins are superb matches with our aged steaks.