Bern's

STEAK HOUSE

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 other sweet innovations.

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.

Please be advised that our menu items may contain or come into contact with wheat/gluten, corn, fish, shellfish, eggs, soy, peanuts, tree nuts and milk/dairy as well as other allergens. We use shared equipment, common fryer oil and plant and corn based plastics in our kitchen. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. If you have a food allergy, please let your server know before ordering so that they can communicate it to our chefs. Please allow for extra time to prepare your meal.

Important note: Consuming raw or undercooked meats, poultry, seafood, shellfish, 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 unsure of your risk, consult a physician.

Please note that a 12% service charge will be added to your check to be given to your service team.
Additional gratuity for exceptional service may be added at your discretion.
Thank you for choosing us as your dining destination.

Caviar

Sasanian Caviar Tasting
20g of each $146
American Black Bowfin, Premium Sturgeon, Royal Osetra

Bemka Ossetra Tasting
15g of each $168
Classic Ossetra, Crown Ossetra, Imperial Golden Ossetra

Alaskan Salmon $22
large, bright pearls, very rich flavor

Golden Whitefish $25
crunchy texture, golden color, mild salinity

Smoked Rainbow Trout $33
applewood smoked, firm pop, mild flavor

Chattanooga Prestige $46
freshwater, jet black pearls, earthy flavor

Hackleback $48
small firm grains, earthy, nutty

Imperial Osetra $74
firm golden pearls, delicate, clean

Classic Ossetra $82
firm, medium pearls, dark amber color, nutty flavor

Siberian Sturgeon $89
dark, medium pearls, creamy, nutty flavor

Kaluga Hybrid $94
firm golden brown eggs, creamy buttery finish

Marshallberg Farm Classic Osetra $100
delicate, complex, savory

Royal Belgian Osetra $108
firm bronze beads, creamy, rich

Royal Belgian Platinum $110
medium pearls, rich, earthy

Black River Royale Oscietra $115
medium to large pearls, rich, nutty, creamy

Northern Divine White Sturgeon $118
dark pearls, smooth, nutty, ocean brine

Osetra Supreme Malossol $120
delicate pearls, smooth, creamy, buttery, robust finish

Black River Imperial Oscietra $122
large pearls, rich, nutty, delicate

Altima Amber Oscietra $125
amber pearls, nutty, buttery

Platinum Osetra $138
large pearls, gray to black in color, creamy

Imperial Golden Ossetra $146
firm grains, rich, buttery, decadent

Beluga Hybrid $160
large, firm beads, silky, earthy, luxurious

BELUGA EXPERIENCE

This rare caviar comes from American-farmed purebred Beluga sturgeon.
Its large, firm, light gray pearls are packed with an exquisitely buttery, nutty taste, and full-flavored finish.

Grade 00 $480 - Grade 000 $955

Cheese Selections

Served with housemade bread and accompaniments
1oz portion $6 each

Kunik
goat's milk and cow's milk, new york, rich, zesty

Marbled Espelette
goat's milk, spain, sweet, smoky warmth

Pleasant Ridge Reserve
cow's milk, wisconsin, savory, fruity

The Imperial Buck
cow's milk, wisconsin, butterscotch, crystalline crunch

Ewephoria
sheep's milk, netherlands, toffee, pecan

Cambozola Black Label
cow's milk, germany, toasty, buttery

Honeycomb $7 **White Truffle Honey $8** **Olives $7**

Appetizers

Dry-Aged Special Châteaubriand Carpaccio $32
roasted grapes, mimolette, sauce ravigote, crostini

Tuna & Wagyu $36
tuna sashimi, wagyu tartare, osetra caviar, bluegrass soy

Shrimp Cocktail $26
old bay court-bouillon, classic cocktail, ginger cocktail

Six Oysters On The Half Shell $27
truffle mignonette, classic cocktail sauce
add osetra caviar +$27

Classic Steak Tartare $20
classic garnishment and our own seasoning, sunflower rye
substitute japanese wagyu beef +$15

Seared Scallops $28
smoked kabocha, tuscan kale, hazelnut gremolata, crispy prosciutto

Escargot $22
basil, parmesan, almond pesto, crispy ciabatta

Seared Foie Gras $34
pear gastrique, walnut brown butter brioche

Roasted Oysters $27
parmesan, smoked chilies, bourbon

Pâté Grand-Mère $19
preserves, pickles, baguette

Chips & Dip $16
black truffle crème fraîche, salt and vinegar chips

Lump Crab Cake $32
apple slaw, tarragon buttermilk

Black Truffle Steak Tartare $25
quail eggs, toasted crostini
substitute japanese wagyu beef +$15

Florida Stone Crab Claws MP
key lime mustard
when available

PLATEAU DE FRUITS DE MER

Le Grand $89
Serves 2-3 people
shrimp, oysters, lobster, mussels, ceviche, smoked salmon rillettes

Le Bern's $198
Serves 4-5 people
king crab, lobster, shrimp, oysters, crab cocktail, ceviche, mussels, smoked salmon rillettes

Soup and Salad

SOUP

French Onion Soup Au Gratin $10
garlic and spelt toasts

Maine Lobster Bisque $20
lobster meat, bacon, fines herbes

Fall Squash Bisque $14
garam masala, pomegranate, pepita granola

Soup Tasting $17
individual servings of french onion, lobster bisque, fall squash bisque

SALAD

House Salad $12
housemade dressings: blue cheese, buttermilk ranch, cabernet sauvignon vinaigrette, french, maple dijon, macadamia vanilla bean vinaigrette, thousand island, tuscan herb vinaigrette, cleopatra, balsamic roasted garlic

Caesar Salad $13
parmesan, lemon, anchovy, olive oil
add white anchovies +$3

Tableside Caesar $30
service for two, please allow for additional time

Iceberg Wedge $18
bacon marmalade, heirloom tomato, gorgonzola dolce, buttermilk dressing

Fried Brussels Sprout Salad $18
spiced pecans, aged cheddar, pear, apple butter vinaigrette

Our Steaks

Our steaks are cut by our butchers to order. If there is a specific cut or size you would prefer, please speak with your server. All of our dry-aged Strips, Delmonicos, Porterhouses, and T-bones are U.S.D.A. Prime. Those cuts are dry-aged in house for 5-8 weeks, then charbroiled over natural hardwood lump charcoal. All steak entrées include: french onion soup, house salad, baked potato, onion rings and the vegetable of the evening.

Filet Mignon

8oz	$63
10oz	$72
12oz	$81

Châteaubriand

9oz	$67
14oz	$89
10oz Tips	$55

Dry-Aged Delmonico

14oz	$77
18oz	$92

Dry-Aged Strip

10oz	$63
12oz	$70
16oz	$83

Dry-Aged Porterhouse

21oz	$90
30oz	$117

Dry-Aged T-Bone

15oz	$72
19oz	$84

ELEVATED CUTS & SEAFOOD

Dry-Aged Rack Of Lamb $98
rosemary, vanilla, peppercorn

Chicken Gert $55
roasted garlic rosemary butter

Sea Bass $69
fennel salsa verde, charred scallion

Macadamia Nut Crusted Grouper $69
lobster coconut cream

14oz Bone-In Dry-Aged Kuro Wagyu Strip $103
yamaroku soy butter

14oz 100 Day Dry-Aged Delmonico $105

24oz Bone-In Brasstown Grass-Fed Delmonico $92

A5 Japanese Wagyu
6oz filet mignon $159
6oz strip $138
6oz sirloin cap $111

A5 Japanese Wagyu Tasting $230
4oz of each: tenderloin, strip, sirloin cap

Taste of Bern's $123
4oz of each: dry-aged tenderloin, dry-aged beef rib, 100 day dry-aged delmonico, dry-aged strip loin

FINAL TOUCHES

Oscar $17
crab, asparagus, béarnaise

Roasted Shrimp $17

Half Maine Lobster $34

Roasted Marrow Bone $9

Foie Gras Butter $9

Slab Bacon $8

Gorgonzola Dolce $6

SAUCES

Béarnaise $7

Truffle Herb Compound Butter $7

Gorgonzola Fondue $6

Horseradish & Dill Cream $5

Cognac Au Poivre $6

Chimichurri $6

Red Wine Veal Reduction $7

Entrées

All entrées include french onion soup and house salad

Seared Scallops $72
coconut cream, yukon potato, poblano

Braised Pork Shank $67
butternut squash risotto, mostarda

Salmon Saltimbocca $68
tuscan beans, tender kale, marsala

Roasted Red Snapper $69
sweet potato, sautéed kale, lobster bacon vinaigrette

Lobster Cappelletti $74
pioppino mushroom, leek, saffron bisque

LARGE FORMAT

Make it a true Bern's Steak House experience for an additional $27 per person:
french onion soup, house salad, baked potato, onion rings and the vegetable of the evening

36oz WinterFrost Wagyu Tomahawk $178
bone marrow chimichurri

40oz Bone-In Tenderloin $175
dry-aged

À LA CARTE VEGETABLES AND SIDES

Thrice Baked Potato $12
bacon, garlic, herbs

Steak House Mushrooms $13
port cream

Potato Purée $13
roasted onion, balsamic red wine reduction

Creamed Spinach $15
nutmeg, pancetta

White Truffle Macaroni & Cheese $23
white cheddar, comté, garlic crumbs

Baked Potato $9

Brussels Sprouts $18
romesco, garrotxa

Parmesan Truffle Fries $20
black truffle, parmesan, herbs

Okinawan Sweet Potato Purée $13
macadamia, ginger butter

Pommes Frites $10

Roasted Asparagus $15

Pan Roasted Mushrooms $15
asiago, mushroom jus



A WINE SELECTION THAT WOULD MAKE DIONYSUS PROUD

Dionysus, 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 a restaurant world wide 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 or 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. They are here every evening to do just that.

With all these choices on 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 wines that are more closed than those found elsewhere. If you would like a red wine with your meal, we suggest a wine with some bottle age. Their complexity and smooth resolve can be superb matches with our aged steaks.

Notes About Our Steaks

FILET MIGNON & CHÂTEAUBRIAND
Châteaubriand and Filets 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 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.

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 you order a larger cut as you'll get far more flavor from the slower, longer exposure to the coals.

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 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.

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 one of the most aged steaks 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.

WAGYU
We offer Japanese Wagyu beef as a luxurious option for our guests. Our A5 Wagyu is the finest grade available and yields a very decadent steak. These steaks are best enjoyed rare to medium-rare as to preserve the rich fatty qualities of the beef.

GRASS-FED
Grass-fed beef has a distinct flavor and minerality. We proudly serve grass-fed steaks from Brasstown Beef. The quality and marbling of the beef is outstanding. As with many of our other cuts, these steaks are dry aged for tenderness and a more robust flavor.

A thick steak for two is always better than two single steaks - when charbroiled 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 charred crust over a juicy red or pink center.

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.

However we have found that extra-extra quality beef continues to improve for five, six, or seven 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.

So why do we "age" steaks so long?
We think it's all worthwhile when one single customer tells us he or she has eaten "everywhere" and ours is the "best." It's all in the taste.



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