STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ SEAFOOD TOWERS · 85/150 **}**

maine lobster · lobster salad · chilled shrimp · oysters · king crab · tuna tartare

{ CAVIAR }

scallion pancakes, smoked salmon, deviled quail eggs, vodka crème fraîche

ROYAL BELGIAN RUSSIAN OOO · 210

SIBERIAN OSETRA BAERII · 110

{ APPETIZERS }

BROILED SHELLFISH PLATTER | ½ maine lobster, 3 shrimp, king crab, scallops, 4 oysters · 85

CAVIAR TWINKEE | corn cake, caviar, crème fraîche · 39

HAMACHI TATAKI | piquillo, ponzu, crispy shallot · 24

JUMBO SHRIMP | sapphire gin, cocktail sauce · 24

STEAK TARTARE | whole grain mustard, cornichon, pita · 23

CRAB CAKE | cornflake crust, old bay, pickled vegetables · 27

CAESAR SALAD | reggiano cheese, baby gem, cracked pepper · 15

BLT | smoked blue cheese, house bacon, pickled shallots · 16

DRY-AGED BONE-IN STRIPSTEAK · 55

Our Bone-In New York Strip spends 28 days in our dry aging locker, giving it the perfect amount of time to concentrate bold steak flavors. It is finished with our white oak wood burning grill and cooked to the temperature of your choice.

{ ENTRÉES }

— WOOD-FIRED GRILL —

locker 28 burger · 32

8 oz filet mignon · 47

10 oz wagyu skirt steak · 49

5 oz a5 striploin · 150

— SEAFOOD —

miso salmon · 39

— VEGETARIAN —

mushroom agnolotti · 39

— ACCOMPANIMENTS —

truffle mac & cheese · 14

charred broccolini · 12

parmesan truffle fries · 13

asparagus · 12

{ DESSERT }

STRAWBERRY SHORTCAKE BAR | almond sponge, strawberry-kiwi sorbet · 13

KEY LIME PIE | citrus salad, blackberry-ginger frozen yogurt · 13

applicable taxes and 18% service charge will be added to all checks

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness