

S T R I P S T E A K

A MICHAEL MINA RESTAURANT

{ COLD SMALL PLATES }

SHRIMP COCKTAIL	Bombay sapphire cocktail sauce	24
HAMACHI TARTARE	crispy rice cake, yuzukosho, avocado, soy	22

{ SALADS }

BLT	blue cheese, wilson’s house bacon, pickled shallots	16
CAESAR	reggiano cheese, baby gem, lemon pepper	15
BABY GREENS	avocado, shaved vegetables, smoky orange vinaigrette	16

{ HOT SMALL PLATES }

“INSTANT BACON”	braised pork belly, smoked pineapple, radish salad	24
CRAB CAKE	cornflake crust, old bay, pickled vegetables	27
OCTOPUS	coriander chutney, crispy potatoes, greens	28

{ COMPOSED ENTREES }

MISO SALMON	red pepper dashi, pak choi, marinated ikura	39
POACHED MARKET FISH	coconut, japanese mushrooms, fine herbs	38
ROASTED CHICKEN	charred broccolini, chicken jus, lemon	39
SLOW-BRAISED SHORT RIB	grilled asparagus, demi-glace	45

{ FROM THE WOOD BURNING GRILL }

16OZ DRY-AGED PRIME BONE-IN STRIPSTEAK 55

DRY-AGED BONE-IN RIB EYE MP

8OZ FILET MIGNON 49

DRY-AGED BURGER: LTO, WHITE CHEDDAR CHEESE, KIMCHEE REMOULADE 24

{ ACCOMPANIMENTS }

chimichurri	2	yuzukoshō béarnaise	2	au poivre crust	4
peppercorn	2	“SS” steak sauce	2	black truffle butter	4
bordelaise	2	butter fried egg	5	crab oscar	24
blue cheese	5	caramelized onions	5		

{ SIDE DISHES }

LOADED CRISPY BAKED POTATO	double fried potato skin, fully loaded	13
HERB FRIES	rosemary and thyme	11
MAC AND CHEESE	mornay sauce, garlic streusel	12
POMME PUREE	crispy garlic	12
CHARRED BROCCOLINI	yuzu vinaigrette	12

{ DESSERT }

CHOCOLATE GANACHE CAKE	Sapphire Noir 71% cacao, raspberries, vanilla ice cream	20
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

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