

# STRIPSTEAK

a michael mina restaurant

## { starters }

<b>shrimp cocktail</b>	bombay sapphire cocktail sauce 24
<b>hamachi tartare</b>	crispy rice cake, yuzukosho, avocado, soy 22
<b>chilled king crab</b>	kimchi remoulade, gin cocktail sauce 30
<b>chilled lobster</b>	gin cocktail sauce 32
<b>tuna tartare</b>	pine nuts, chili, garlic, sesame oil 26
<b>baby greens salad</b>	shaved vegetables, avocado, smokey orange dressing 15
<b>blt wedge</b>	blue cheese, wilson's house bacon, pickled shallots 16
<b>caesar</b>	reggiano cheese, lemon pepper 15
<b>crab cake</b>	cornflake crust, old bay, pickled vegetables 27
<b>octopus</b>	coriander chutney, crispy potatoes, greens 28

## { composed entrees }

<b>sea bass</b>	coconut, japanese mushrooms, fine herbs 39
<b>roasted chicken</b>	charred broccolini, chicken jus, lemon 39
<b>crispy salmon</b>	fregola, charred tomatoes, olives, espelette aioli 38

## { from the wood burning grill }

<b>16oz dry-aged prime bone-in stripsteak</b>	<b>55</b>
<b>dry-aged bone-in rib eye</b>	<b>mp</b>
<b>8oz filet mignon</b>	<b>49</b>
<b>16oz prime boneless ribeye</b>	<b>59</b>

## { accompaniments }

chimichurri 2	yuzukoshō béarnaise 2	bordelaise 2
black truffle butter 4	butter fried egg 5	blue cheese 5
hot/cold shrimp 6	crab oscar 21	

## { side dishes }

<b>creamed spinach</b>	crispy garlic 10
<b>herb fries</b>	rosemary and thyme 11
<b>mac and cheese</b>	mornay sauce, garlic streusel 12
<b>pomme puree</b>	crispy garlic, chives 12
<b>charred broccolini</b>	yuzu vinaigrette 12
<b>yam puree</b>	chinese five spice crumble 10

## { dessert }

<b>chocolate ganache cake</b>	Sapphire Noir 71% cacao, raspberries, vanilla ice cream 20
<b>strawberry shortcake bar</b>	almond sponge, strawberry-kiwi sorbet 13
<b>key lime pie</b>	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