

STRIPSTEAK

a michael mina restaurant

{ seafood platters }

oysters, gulf shrimp, maine lobster, king crab

hot miso butter 72

red miso butter

charred lemon

espelette pepper

ice-cold* 72

gin-spiked cocktail

green goddess

champagne mignonette

{ raw bar }

oysters on the half shell* champagne mignonette 26

stripsteak oyster shooters* diane mina's dirty jalapeño bloody mary mix 14

shrimp cocktail gin-spiked "cocktail" sauce 26

"instant" bacon

tempura oyster, shredded cabbage, soy glaze 24

{ salads }

the b.l.t 'wedge' classic toppings, buttermilk ranch 19

gem lettuce caesar garlic streusel, anchovy, parmesan 17

{ small plates }

tuna "rolls"* crispy onions, roasted garlic ponzu 22

chilled lobster tacos charred pineapple, avocado cream 24

spicy thai beef lettuce cups thai chili & basil, pickled carrot, crunchy rice 21

hamachi & ahi poppers* crispy rice cakes, sriracha aioli 22

Executive Chef Tony Schutz

follow us on instagram & twitter @STRIPsteakLV

{ signatures }

mary’s brick chicken 39
“liquid mushroom” agnolotti, prosciutto

ginger-scallion sea bass 44
chinese fermented black beans, baby bok choy

{ from the wood burning grill }

— wagyu* —

mishima reserve
american wagyu
rib cap 89

— angus* —

bone-in ribeye 72
ny strip 62
dry aged ribeye 72
filet mignon 61
flat iron 43

— seafood* —

scottish salmon 41
ahi tuna 48
diver scallops 42

{ accompaniments & additions }

stripsteak sauce 3
béarnaise 3

black truffle butter 6
crumbled blue cheese 7

grilled shrimp 15
half lobster tail 25

{ side dishes }

mushroom trio 18
white soy, mirin

baked potato 14
all the ‘fixins’

mac & cheese 18
black truffle

broccolini 15
calabrian chilies

whipped potato duo 16
maine lobster & sour cream

spicy fried rice 16
five spiced pork belly

brussels sprouts 16
mulled cider, granny smith apples

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