



BOURBON STEAK

A MICHAEL MINA RESTAURANT

APPETIZERS

- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 20
- INSTANT BACON*** BRUSSELS SPROUTS, TEMPURA OYSTER, BOURBON-SOY GLAZE 20
- HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISHES, FRENCH FRIES 28
- BEEF LETTUCE CUPS** THAI CHILI, BASIL, CRISPY RICE 22

FROM THE GRILL

- BLACK ANGUS***

8 oz FILET MIGNON 68

14 oz PRIME NEW YORK STRIP 71

18 oz PRIME BONE-IN NEW YORK STRIP 110

16 oz PRIME RIB EYE 93

LARGE FORMAT CUTS

- 40 OZ TOMAHAWK RIBEYE FOR 2* 249
- 38 OZ PRIME PORTERHOUSE FOR 2* 230

ACCOMPANIMENTS

- 6 GRILLED SHRIMP 25
- 1/4 LB KING CRAB 52
- 1/2 KONA LOBSTER 51
- SEARED FOIE GRAS* 20
- PINOT NOIR REDUCTION 6
- BLACK TRUFFLE BUTTER 6
- BLUE CHEESE 6
- BORDELAISE SAUCE 6

MARKET SIDES

- GRILLED BROCCOLINI, XO SAUCE 13
- CREAMED SPINACH, CARAMELIZED ONION 15
- BRUSSELS SPROUTS, GREEN APPLE 16
- MUSHROOMS, RED WINE-SHALLOT BUTTER 12
- POMMES PURÉE, LOTS OF BUTTER 13
- DUCK FAT FRIES, GARLIC, HERBS 12
- KONA LOBSTER MAC & CHEESE 23

SPECIALTY COCKTAIL

- DUCK FAT OLD FASHIONED**
- DUCK FAT & ROSEMARY-WASHED BOURBON WHISKEY
- DEMERARA, BITTERS, SERVED ON THE ROCKS 18

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS