

S T R I P S T E A K

a michael mina restaurant

{ starters }

— chateau seafood tower 85 —

half Maine lobster, 3 chilled shrimp, 6 east coast oysters, king crab, tuna tartare

shrimp cocktail	bombay sapphire cocktail sauce 26
chilled king crab	espelette dijonnaise 36
“instant bacon”	braised pork belly, rum infused pineapple, radish salad 24
tuna tartare	pine nuts, chili, garlic, sesame oil 26
baby greens salad	shaved vegetables, avocado, smokey orange dressing 18
blt wedge	maytag blue cheese, wilson’s house bacon, pickled shallots 19
caesar	reggiano cheese, lemon pepper 18
crab cake	cornflake crust, old bay, pickled vegetables 29
octopus	togarashi potatoes, charred scallion, miso aioli 28
"island creek" oysters	mignonette, grilled lemon half dz 24 1 dz 48

{ composed entrees }

poached sea bass	coconut, japanese mushrooms, fine herbs 43
roasted half chicken	english peas, wilted greens, olive oil croutons, chicken jus 39
salmon a la plancha	asparagus, potato mousseline, florida citrus 39

{ from the wood burning grill }

16oz dry-aged prime bone-in stripsteak 59
dry-aged bone-in rib eye mp
8oz filet mignon 55
16oz prime boneless ribeye 59
12oz australian wagyu skirt 57
50oz australian tomahawk 215

chimichurri yuzukosho béarnaise stripsteak sauce bordelaise

{ accompaniments }

black truffle butter 4	butter fried egg 5	blue cheese 5
hot/coldjumbo shrimp 6	crab oscar 24	half maine lobster tail 26
diver scallop 24		seared foie gras 24

{ sides }

creamed spinach	crispy garlic 12
herb fries	rosemary and thyme 14
mac and cheese	mornay sauce, garlic streusel 15
pomme puree	crispy garlic, chives 14
charred broccolini	yuzu vinaigrette 14
yam puree	five spice crumble 12
crispy brussels sprouts	honey gastrique 14

{ dessert }

chocolate ganache cake	sapphire noir 71% cacao, raspberries, vanilla ice cream 22
strawberry shortcake bar	almond sponge, strawberry-kiwi sorbet 15
key lime bar	citrus salad, blackberry-ginger frozen yogurt 15

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