

SHELLFISH PLATTER149

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, BAY SCALLOPS

CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL
GREEN GODDESS
CHAMPAGNE MIGNONETTE

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- BLACK RIVER CAVIAR -

RUSSIAN OSCIETRA | SERVES 4-5 PEOPLE
EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
50 GRAMS 194 OR 30 GRAMS 134

BEVERAGE PAIRING
GOSSET BRUT CHAMPAGNE, FRANCE NV
BY THE GLASS 26 | BOTTLE 120

A LA CARTE	WEST COAST OYSTER*	HALF DOZEN, MIGNONETTE	24
CHILLED	JUMBO TIGER PRAWNS	GIN-SPIKED COCKTAIL SAUCE	29
SHELLFISH	HALF MAINE LOBSTER	DIJONNAISE	68
BROILED UPON REQUEST	1/4 LB. ALASKAN KING CRAB	GREEN GODDESS	MP
APPETIZERS	MICHAEL'S AHI TARTARE*	ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME	26
	DUCK SPRING ROLLS	GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION	18
	HERITAGE SQUASH SOUP	BUTTERNUT SQUASH, PISTACHIO & PEPITA GRANOLA, SAFFRON OIL	16
	BAY SCALLOP CRUDO*	SMOKED TROUT ROE, AJI AMARILLO, HAZELNUT, COCONUT, CITRUS	26
	HAND-CUT STEAK TARTARE*	TRADITIONAL GARNISHES, GRILLED NAAN BREAD	26
SALADS	MIXED GREENS SALAD	RADISH, TOMATO, CUCUMBER, RED-WINE ONION VINAIGRETTE	16
	CLASSIC CAESAR	BAY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL	18
	THE 'WEDGE'	SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING	18
	KALE & QUINOA	AVOCADO, SWEET PEPPER, SUNFLOWER SEED, GINGER VINAIGRETTE	17

SIGNATURE ENTRÉES

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BRAISED PORK SHANK

PAN ROASTED CHICKEN

PACIFIC HALIBUT

MAINE LOBSTER POT PIE

A5 WAGYU RAGU

RED CABBAGE, NEUSKE BACON, FINGERLING POTATO

HONEYNUT SQUASH, WALNUT CAPPELLACCI, WILTED KALE

CHERMOULA SPICED, MANILA CLAMS, SPANICH CHORIZO, CHICKPEA

BRANDIED LOBSTER CREAM, MARKET VEGETABLE

GNOCCHETTI SARDI, PANCETTA, WAGYU SOFRITO, PARMESAN

48

42

46

139

64

- FROM THE GRILL -

BLACK ANGUS BEEF	WORLD OF WAGYU
8 oz. FILET MIGNON 65	KAGOSHIMA, JAPAN
12 oz. BARREL-CUT FILET MIGNON 97	6 oz. WAGYU RIB CAP 105
16 oz. DELMONICO RIB EYE 74	A5 WAGYU STRIPLOIN 42 PER OUNCE (MINIMUM 4 oz. PER ORDER)
8 oz. RIB EYE CAP 69	KENTUCKY, USA
18 oz. BONE-IN NEW YORK STRIP 72	12 oz. BLACK HAWK FARM BONE-LESS STRIPLOIN 89
LARGE FORMAT CUTS	QUEENSLAND, AUSTRALIA
32 oz. PORTERHOUSE FOR TWO 189	8 oz. WESTHOLME HANGER STEAK 69
DRY-AGED PRIME TOMAHAWK MP	
(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)	
PASTURE RAISED	FROM THE SEA
24 oz. BEELER FARMS DUROC PORK TOMAHAWK 54	7 oz. VERLASSO SALMON 42
14 oz. AUSTRALIAN LAMB RACK 56	12 oz. MEDITERRANEAN BRANZINO 46

ACCOMPANIMENTS

KING CRAB OSCAR 26	HUDSON VALLEY FOIE GRAS 22	BLUE CHEESE CRUMBLE 9	ROASTED WAGYU BONE MARROW 26
SAUCE TRIO	PLEASE SELECT THREE : 10 or 4 EA		
BÉARNAISE	BOURBON STEAK SAUCE	CREAMY HORSERADISH	GREEN PEPPERCORN CHIMICHURRI

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO 18	CLASSIC POTATO PUREE 16
BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 14	BLACK TRUFFLE MAC & CHEESE 18
CHARRED BROCCOLINI, CALABRIAN CHILI, BOTTARGA 14	CREAMED SPINACH, FETA, CRISPY ONIONS 16
SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT 16	CRISPY WAGYU FAT POTATOES, PARMESAN, CHIVE 18

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DESIGNATES A CHEF MICHAEL MINA SIGNATURE

PRIME RIB ROAST SUNDAYS 89

ZA'ATAR SPICED, SPICED CRÈME FRAICHE, BAKED POTATO, HORSERADISH, AU JUS

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

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