SHELLFISH PLATTER 149

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, KING SALMON SASHIMI

CAST-IRON BROILED
RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD
GIN-SPIKED COCKTAIL
GREEN GODDESS
CHAMPAGNE MIGNONETTE

- BLACK RIVER CAVIAR -

RUSSIAN OSCIETRA | SERVES **4-5 PEOPLE**
EGG MIMOSA, CRÉME 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 CHILLED SHELLFISH

BROILED UPON REQUEST

WEST COAST OYSTER* HALF DOZEN, MIGNONETTE **24**
JUMBO TIGER PRAWNS GIN-SPIKED COCKTAIL SAUCE **29**
HALF MAINE LOBSTER DIJONNAISE **68**
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**
WILD MUSHROOM VELOUTE FARRO, PINE NUT, TRUMPET MUSHROOM, LEMONGRASS **16**
KING SALMON SASHIMI* PASSION FRUIT, AJI AMARILLO, AVOCADO, RADISH, CILANTRO **22**
HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED NAAN BREAD **26**
PHYLLO WRAPPED SCALLOP SMOKED TROUT ROE, PARSNIP, MELTED LEEK, MEYER LEMON **22**

SALADS

MIXED GREENS SALAD RADISH, TOMATO, CUCUMBER, RED-WINE ONION VINAIGRETTE **16**
CLASSIC CAESAR BABY 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

BRAISED PORK SHANK RED CABBAGE, NEUSKE BACON, FINGERLING POTATO **48**
PAN ROASTED CHICKEN WALNUT, KING TRUMPET MUSHROOM, WILTED KALE, PARSNIP **42**
PACIFIC HALIBUT SWISS CHARD, CLAM VELOUTE, BASIL OIL, PARISIENNE POTATO, BACON **46**
MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, MARKET VEGETABLE **139**
A5 WAGYU RAGU GNOCCHETTI SARDI, PANCETTA, WAGYU SOFRITO, PARMESAN **64**

- FROM THE GRILL -

BLACK ANGUS BEEF

8 oz. FILET MIGNON **65**
12 oz. BARREL-CUT FILET MIGNON **97**
16 oz. DELMONICO RIB EYE **74**
8 oz. RIB EYE CAP **69**
18 oz. BONE-IN NEW YORK STRIP **72**

LARGE FORMAT CUTS

32 oz. PORTERHOUSE FOR TWO **189**
DRY-AGED PRIME TOMAHAWK **MP**
(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

PASTURE RAISED

24 oz. BEELER FARMS DUROC PORK TOMAHAWK **54**
14 oz. AUSTRALIAN LAMB RACK **56**

WORLD OF WAGYU

KAGOSHIMA, JAPAN

6 oz. WAGYU RIB CAP **105**
A5 WAGYU STRIPLOIN **42** PER OUNCE
(MINIMUM 4 oz. PER ORDER)

KENTUCKY, USA

12 oz. BLACK HAWK FARM BONE-LESS STRIPLOIN **89**

QUEENSLAND, AUSTRALIA

8 oz. WESTHOLME HANGER STEAK **69**

FROM THE SEA

7 oz. VERLASSO SALMON **42**
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 I CHIMICHURRI

MARKET SIDES

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

DESIGNATES A CHEF MICHAEL MINA SIGNATURE

PRIME RIB ROAST SUNDAYS 89

ZA'ATAR SPICED, SPICED CRÉME 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

GET SOCIAL AND SHARE YOUR #BOURBONSTEAKLA EXPERIENCE! @BOURBONSTEAKLA @CHEFMICHAELMINA