



A MICHAEL MINA RESTAURANT

MENU: DINNER • EXECUTIVE CHEF: ADAM REECE

SHELLFISH PLATTERS

*ICE-COLD GF
4 OYSTERS
4 SHRIMP
HALF MAINE LOBSTER
KING CRAB
SALMON TARTARE
MP

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA
DOMESTIC ROYAL 135 • OSSETRA 195
SERVED WITH TRADITIONAL GARNISHES
& BOURBON STEAK BLINIS

À LA CARTE
CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

WASHINGTON STATE OYSTERS GF GREEN APPLE & CHAMPAGNE MIGNONETTE 24 / 48
HALF MAINE LOBSTER GF DIJONNAISE MP
SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE 4PC / 22

APPETIZERS

*KING SALMON SASHIMI GF PASSION FRUIT, AVOCADO, RADISH, MICRO-CILANTRO 20
*MICHAEL’S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 33
‘INSTANT’BACON PURE COUNTRY PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE 18
A5 WAGYU HOT STONE GF PICKLED CUCUMBERS, WASABI, YUZU PONZU, PINE-SPRUCE SALT 72
THE ‘WEDGE’ GF BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, BLUE CHEESE 16
CHELAN FRESH HONEYCRISP APPLE GF,CBV AGED CHEDDAR, PECAN, CHICORIES, MAPLE 14
TRUFFLE CAESAR VEG SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL 15

SIGNATURES



MAINE
LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

KIRSOP FARMS
‘BRICK’ CHICKEN

BUTTERNUT SQUASH
AGNOLOTTI
CRISPY PARSNIP
PURPLE KALE

37

FROM THE CHAR-BROILER GRILL

OUR STEAKS ARE BRIEFLY TEMPERED IN A CLARIFIED BUTTER BATH, WITH AROMATICS.
ALL STEAKS ARE THEN FINISHED WITH OUR RED WINE-SHALLOT BUTTER

*USDA PRIME

8 oz CENTER-CUT FILET MIGNON - PAINTED HILLS, OR GF 65
9 oz HANGER STEAK - ROYAL RANCH, WA GF 41
12 oz NEW YORK STRIP - PAINTED HILLS, OR GF 63
16 oz BONELESS RIB EYE - PAINTED HILLS, OR GF 75
16 oz DRY-AGED BONE-IN STRIP - WASHINGTON STATE GF 79
30 oz ELLENSBURG, HAY-SMOKED DRY-AGED PORTERHOUSE - WASHINGTON STATE GF 155

*WAGYU

A5 NEW YORK STRIP, JAPAN GF 4oz or 8oz - 38 PER OZ
8 oz EYE OF RIB - SNAKE RIVER FARMS, ID GF 72
6 oz RIB CAP - SNAKE RIVER FARMS, ID GF 75

*FROM THE SEA

SIMPLY PREPARED WITH
CITRONETTE GRILLED LEMON

KING SALMON 45
AHI TUNA 55
BRANZINO, BUTTERFLIED WHOLE 46

ACCOMPANIMENTS



DIVER SCALLOPS 28
HORSERADISH CRUST 5
BROILED SHRIMP 16
DUNGENESS CRAB ‘OSCAR’ GF 22
BLACK TRUFFLE BUTTER 6
BLUE CHEESE CRUMBLES GF 7

SAUCES \$2

or trio of sauces \$5

BÉARNAISE GF
BOURBON STEAK SAUCE GF
CREAMY HORSERADISH GF
RED WINE JUS GF
AU POIVRE GF

MARKET SIDES

BLACK TRUFFLE MAC & CHEESE 16
WHIPPED POTATOES GF CHIVES 12
ROASTED BROCCOLI V EUREKA LEMON 10
BAKED POTATO GF ‘ALL THE FIXINS’ 11

BRUSSELS SPROUTS GF TAMARI, LIME 13
GLAZED MUSHROOMS GF MIRIN, SESAME 15
CREAMED SPINACH GF CRISPY ONIONS 12



MICHAEL MINA FAVORITES | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE

1.8.21

For your convenience, a suggested gratuity of 20% is included for parties of six or more. You are not required to pay a gratuity & may make adjustments to the suggested amount.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.