



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, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
50 GRAMS 194 OR 30 GRAMS 134

CAVIAR PARFAIT 89

" A LOVE LETTER TO DIANE "
EGG MIMOSA, SMOKED SALMON, SHALLOT POTATO CAKE

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

CURED KAMPACHI CRUDO*

KUMQUAT, CUCUMBER, URFA PEPPER, GINGER-YUZU VINAIGRETTE 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

ROASTED BEET & CITRUS

FROMAGE BLANC, PISTACHIO, PICKLED SHALLOT, WATERCRESS 17

SIGNATURE

V-DAY

ENTRÉES

PROVENCAL RACK OF LAMB

PEARL ONION, CONFIT TOMATO, HERB STREUSSEL 56

PAN ROASTED CHICKEN

MUSHROOM AGNOLOTTI, TRUMPET MUSHROOM, WILTED KALE 42

POTATO CRUSTED SOLE

CAULIFLOWER, TAMARIND BROWN BUTTER, CAPER 46

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLE 139

'FIRST DATE' PASTA

CAPELLINI PASTA, OSCIETRA CAVIAR, PRESERVED MEYER LEMON 64

AMERICAN WAGYU STRIPLOIN

TRIPLE SEARED, POTATO PAVE, BLACK TRUFFLE JUS 99

- 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 FOR TWO

32 oz. PORTERHOUSE 189

DRY-AGED PRIME TOMAHAWK MP

(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

PASTURE RAISED

24 oz. BEELER FARMS DUROC PORK TOMAHAWK 54

WORLD OF WAGYU

KAGOSHIMA, JAPAN

6 oz. WAGYU RIB CAP 105

A5 WAGYU STRIPLOIN 42 PER OUNCE
(MINIMUM 4 oz. PER ORDER)

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 | 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 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



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