

**SHELLFISH PLATTERS 115**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

**CAST-IRON BROILED**  
 RED MISO BUTTER  
 CHARRED LEMON  
 ESPELETTE PEPPER

**\*ICE-COLD**  
 GIN-SPIKED COCKTAIL SAUCE  
 GREEN GODDESS  
 CHAMPAGNE MIGNONETTE

**BOURBON STEAK RESERVE CAVIAR**

*SUSTAINABLY HARVESTED BY REGIIS OVA*

DOMESTIC ROYAL 105 KALUGA HYBRID 135 OSSETRA 195  
 TRIO TASTING 415

*SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS*  
**DELAMOTTE ROSE BRUT, CHAMPAGNE, FRANCE NV 48 per glass**

**À LA CARTE**

**CHILLED SHELLFISH**

AVAILABLE BROILED  
 UPON REQUEST

**APPETIZERS**

**SALADS**

**\*CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 5 each

**ALASKAN KING CRAB** GREEN GODDESS 34

**HALF MAINE LOBSTER** DIJONNAISE 40

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 19

**\*A5 WAGYU HOT STONE** 2 oz A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 64

**\*AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 22

**\*HAMACHI CRUDO** CHILI LIME VINAIGRETTE, SERRANO, PICKLED RADISH, CUCUMBER, GINGER 21

**\*HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 22

**\*MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 25

**'INSTANT' BACON** HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 22

**BUTTERNUT SQUASH SOUP** SPICED CRÈME FRAÎCHE, POACHED CRANBERRIES, MARCONA ALMONDS 19

**THE 'WEDGE'** BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 18

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 15

**BURRATA** PICKLED MUSTARD SEEDS, ROASTED BUTTERNUT SQUASH, TRUFFLE VINAIGRETTE 16

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

**SIGNATURES**

**MAINE LOBSTER POT PIE**

BRANDIED LOBSTER CREAM  
 MARKET VEGETABLES  
 96

**JOYCE FARMS' BRICK CHICKEN**

POTATO GNOCCHI, SNAP PEAS  
 KING TRUMPET MUSHROOMS  
 CRISPY SHALLOTS  
 38

**BUCKSNORT RAINBOW TROUT**

TURNIP TOP PESTO  
 BABY ROOT VEGETABLES  
 GRILLED LEMON  
 42

**HICKORY-SMOKED & PASTRAMI-SPICED BEEF SHORT RIB**

HORSERADISH POTATO PURÉE  
 TOMATO HOLLANDAISE  
 52

**FROM THE WOOD-FIRED GRILL**

**\*BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 62

16 oz DELMONICO RIB EYE 82

16 oz BONE-IN NEW YORK STRIP 62

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 98

**THE 'TOMAHAWK' 168**

36 oz PRIME TOMAHAWK RIBEYE  
 CARVED TABLESIDE

**WAGYU 'SURF & TURF' 89**

6 oz WAGYU FILET TOPPED WITH  
 MAINE LOBSTER BÉARNAISE

**\*WAGYU**

8 oz AUSTRALIAN SKIRT STEAK 52

6 oz AUSTRALIAN FILET MIGNON 69

8 oz SNAKE RIVER FARMS RIB CAP 89

**JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NEW YORK STRIP, KAGOSHIMA  
 32 per oz

WINE-FED NEW YORK STRIP, KOBE  
 42 per oz

**\*FROM THE SEA**

VERLASSO SALMON 35

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 40

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 28

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION GRATIN 9

HORSERADISH CRUST 6

**SAUCE TRIOS 12**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI  
 CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE

**MARKET SIDES**

**CRISPY BRUSSELS SPROUTS, HONEY & LIME 15**

**TRIO OF MUSHROOMS, MIRIN GLAZED 16**

**CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14**

**CHARRED BROCCOLINI, FRESNO PEPPERS, ALMONDS 14**

**MAC & CHEESE, BLACK TRUFFLE 16**

**POTATO PURÉE, LOTS OF BUTTER 15**

**PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 15**

**BAKED POTATO, 'ALL THE FIXINS' 12**

**DESIGNATES A CHEF MICHAEL MINA SIGNATURE**

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