

SHELLFISH PLATTER149

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, DAY BOAT SCALLOP

CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- PETROSSIAN CAVIAR SERVICE -

ROYAL OSSETRA SERVES 4-5 PEOPLE
50 GRAMS 224 OR 30 GRAMS 144

TRADITIONAL SERVICE
SEIVED EGG, CRÈME FRAÎCHE, CHIVE SHALLOT
BLINI & SCALLION CAKE

A LA CARTE	WEST COAST OYSTER*	HALF DOZEN, MIGNONETTE	24
CHILLED	JUMBO TIGER PRAWNS	GIN-SPIKED COCKTAIL SAUCE	32
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	19
	GRILLED SPANISH OCTOPUS	CHORIZO, FINGERLING POTATO, KUMQUAT, AGUA CHILE	28
	SEARED FOIE GRAS	RED MISO CREAM, BRAISED LEEK, MISSION FIG, SPICED DUKKAH	29
	GLAZED PORK BELLY	WHITE MOLE, ENGLISH PEAS & GREENS, CHINESE FIVE SPICE	28
	HAND-CUT STEAK TARTARE*	TRADITIONAL GARNISHES, GRILLED NAAN BREAD	26
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

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLE

139

ROASTED MARY'S CHICKEN

KING TRUMPET
PARSNIP, WILTED KALE
MUSHROOM CAPPELLACCI

42

BINCHO-FIRED SEA BASS & PRAWN

DAIKON SALAD, THAI BASIL
FRIED RICE CAKE
COCONUT RED CURRY

48

AUSTRALIAN 14 oz. RACK OF LAMB

SPRING PEAS & GREENS
CONFIT TOMATO & ONION
ROASTED EGGPLANT

46

BLACK ANGUS BEEF	WORLD OF WAGYU
8 oz. FILET MIGNON 62	KAGOSHIMA, JAPAN
12 oz. BARREL-CUT FILET MIGNON 92	6 oz. WAGYU RIB CAP 105
16 oz. PRIME DELMONICO RIB EYE 84	A5 WAGYU STRIPLOIN 42 PER OUNCE (MINIMUM 4 oz. PER ORDER)
8 oz. RIB EYE CAP 69	KENTUCKY, USA
18 oz. PRIME BONE-IN NEW YORK STRIP 74	12 oz. BLACK HAWK FARM BONE-LESS STRIPLOIN 94
LARGE FORMAT CUTS	FROM THE SEA
32 oz. PRIME PORTERHOUSE 169	7 oz. VERLASSO SALMON 42
DRY-AGED PRIME TOMAHAWK MP	14 oz. MEDITERRANEAN BRANZINO 48
(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)	7 oz. AHI TUNA 44
PASTURE RAISED	CAST-IRON SEARED SCALLOPS, 4 EA 42
24 oz. BEELER FARMS DUROC PORK TOMAHAWK 54	

SUNDAY PRIME RIB ROAST

ENGLISH CUT 89 | AMERICANA KING CUT 99

ACCOMPANIMENTS

ALASKAN KING CRAB OSCAR 32 | HUDSON VALLEY FOIE GRAS 22 | SMOKED BLUE CHEESE AND ONION 11

SHAVED BLACK TRUFFLE, 5 GRAMS 42 | ROASTED WAGYU BONE MARROW 28

SAUCE TRIO PLEASE SELECT THREE : 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI

SOY-MIRIN GLAZED MUSHROOM TRIO 19	CLASSIC POTATO PUREE 18
BRUSSEL SPROUTS, MISO CARAMEL, CASHEW 14	BLACK TRUFFLE MAC & CHEESE 19
CHARRED BROCCOLINI, CALABRIAN CHILI, BOTTARGA 14	CREAMED SPINACH, FETA, CRISPY ONIONS 18
SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT 18	CRISPY WAGYU FAT POTATOES, PARMESAN, CHIVE 18

 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

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