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# STRIPSTEAK

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BY MICHAEL MINA

## APPETIZERS\*

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### LOBSTER BISQUE 27

Leek, Fennel, Puff Pastry, Fine Herbs

### "INSTANT BACON" 24

Braised Pork Belly, Rum Infused Pineapple  
Radish Salad

### CRAB CAKE 29

Caper Remoulade, Fresh Pickled Vegetables

### SEARED FOIE GRAS 38

Onion Marmalade, Strawberry Gelée, Sourdough

## RAW BAR

### CHEF OYSTERS SELECTION\* 29

Half Dz  
Gin Cocktail Sauce & Mignonette

### MICHAEL'S TUNA TARTARE\* 28

Pine Nuts, Garlic, Pear, Chili-Sesame Oil

### SAKE POACH SHRIMP COCKTAIL 29

Gin-Sweet Chili Cocktail Sauce

### CHILLED LOBSTER 32

Lemon Aioli, Herbs

### STEAK TARTARE\* 26

Mustard, Cornichon, Chili, Puff Barley  
Quail Egg, Sourdough

## SALADS

### THE 'WEDGE' 19

Maytag Blue Cheese, Crispy Bacon, Pickled Shallots

### CAESAR SALAD 18

Parmesan, Lemon, Pepper, Anchovy Crumb

### BABY GREEN SALAD 18

Petite Kale, Shaved Vegetable, Apples  
Red Wine Vinaigrette, Feta Cheese

### BEET SALAD 19

Salt Roasted Beets, Whipped Ricotta, Hazelnuts  
Lemon Vinaigrette

## Chateau Seafood Tower\*

115

### 1/2 MAINE LOBSTER

### 3 CHILLED SHRIMP

### 6 EAST COAST OYSTERS

### SEASONAL CRAB

### TUNA TARTARE

Lemon Aioli, Mignonette, Gin Cocktail Sauce

## Roasted Chateau Platter

120

### MAINE LOBSTER

### SCALLOP

### OYSTERS

### HOT SHRIMP

Miso Mustard, Charred Lemon, Chives

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## COMPOSED ENTRÉES

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### SEARED MAINE SCALLOPS 48

Baby Carrots, Rhubarb Gastrique

### SALMON A LA PLANCHA 44

Whipped Potatoes, Shaved Brussels  
Truffle Vinaigrette

### MARKET FISH 42

Fennel-Carrot Stew, Lemon Oil

### ROASTED HALF CHICKEN 39

Roasted Parsnip, Wilted Greens  
Chicken Jus

### SLOW BRAISED SHORT RIBS 42

Celeriac, Wild Mushrooms  
Red Wine Jus

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Simply Prepared From The*

**WOOD FIRED-GRILL**

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter  
Choice of One Sauce Per Steak

50 oz AUSTRALIAN WAGYU TOMAHAWK 225

12 oz AUSTRALIAN WAGYU SKIRT 57

DRY-AGED BONE-IN RIB EYE MP

8 oz FILET MIGNON 65

16 oz PRIME BONELESS RIBEYE 72

16 oz DRY-AGED PRIME BONE-IN STRIPSTEAK \* 95

4 oz A5 WAGYU STRIP LOIN 160

**SAUCE**

AU POIVRE • CHIMICHURRI • YUZU KOSHO BÈARNAISE • STRIPSTEAK SAUCE

**ENHANCEMENT &  
ADDITIONS**

TOPPINGS

BUTTER FRIED EGG 5

BLACK TRUFFLE BUTTER 4

BLUE CHEESE 5

ACCOMPANIMENTS

LOBSTER TAIL 52

SEARED FOIE GRAS 34

HOT/COLD SHRIMP ea/6

MAINE DIVER SCALLOP 34

*Side Dishes*

ORIGINAL

CREAMED SPINACH 15  
Crispy Garlic

YAM PUREE 15  
Five Spices Crumble

SAUTÉED  
HARICOT VERT 15  
Tomato Bacon Jam

MAC & CHEESE 15  
Mornay Sauce  
Garlic Crumb

CRISPY  
BRUSSELS SPROUTS 15  
Honey Gastrique

WILD MUSHROOM 16  
Garlic, Wine, Lemon

POTATOES

HERB FRIES 14  
Rosemary, Thyme

WHIPPED 15  
Garlic, Chives

FINGERLING  
POTATOES 15  
Spicy Aioli

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