

SHELLFISH PLATTER 159
 WEST COAST OYSTERS, BLACK TIGER PRAWNS
 1/2 MAINE LOBSTER, ALASKIAN KING CRAB

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, CRÉME FRAÎCHE,
 CHIVES, SHALLOTS, BLINI

- A LA CARTE**
- CHILLED SHELLFISH**
 BROILED UPON REQUEST
- WEST COAST OYSTER*** HALF DOZEN, MIGNONETTE **24**
 - JUMBO TIGER PRAWNS** GIN-SPIKED COCKTAIL SAUCE **32**
 - HALF MAINE LOBSTER** ESPELETTE 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 **19**
 - GRILLED SPANISH OCTOPUS** CHORIZO, FINGERLING POTATO, AGUA CHILE **28**
 - SEARED FOIE GRAS** RED MISO CREAM, BRAISED LEEK, COMPRESSED PEACHES, DUKKAH NUTS **29**
 - HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED NAAN BREAD **26**
 - SWEET CORN CAPPELLETTI** SWEET CORN, KOJI TRUFFLE CREAM, PARMESAN, FENNEL POLLEN **39**
- SALADS**
- CLASSIC CAESAR** BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL **18**
 - MIXED GREENS SALAD** RADISH, TOMATO, CUCUMBER, RED-WINE ONION VINAIGRETTE **16**
 - THE 'WEDGE'** SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING **18**

- SIGNATURES -

MAINE LOBSTER POT PIE
 BRANDIED LOBSTER CREAM
 BLACK TRUFFLES
 MARKET VEGETABLE
139

ROASTED MARY'S CHICKEN
 NANTES CARROT
 KALE, PEARL ONION
 PEA AGNOLOTTI
42

GRILLED ICELANDIC SALMON
 MUSTARD TARAGON CREAM
 FENNEL SALAD
 LEAK SOUBISE
45

AUSTRALIAN 14 oz. RACK OF LAMB
 ZUCCHINI, GREENS
 CONFIT TOMATO
 ROASTED EGGPLANT
46

- FROM THE GRILL -

BLACK ANGUS BEEF

- 8 oz. FILET MIGNON **69**
- 12 oz. BARREL-CUT FILET MIGNON **92**
- 8 oz. RIB EYE CAP **69**
- 16 oz. PRIME DELMONICO RIB EYE **87**
- 18 oz. PRIME BONE-IN NEW YORK STRIP **74**

LARGE FORMAT CUTS

- 32 oz. PRIME PORTERHOUSE **169**
- DRY-AGED PRIME TOMAHAWK **MP**

(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

FROM THE SEA

- 14 oz. MEDITERRANEAN BRANZINO **48**
- CAST-IRON SEARED U10 SCALLOPS, 4 EA **42**

WORLD OF WAGYU

KAGOSHIMA, JAPAN

- A5 WAGYU STRIPLOIN **42** PER OUNCE
 (MINIMUM 3 oz. PER ORDER)

HOKKAIDO, JAPAN

- A5 WAGYU SNOW BEEF STRIPLOIN **55** PER OUNCE
 (MINIMUM 3 oz. PER ORDER)

HATA, JAPAN

- A5 OLIVE-FED TENDERLOIN **70** PER OUNCE
 (MINIMUM 4 oz. PER ORDER)

KENTUCKY, USA

- 12 oz. BLACK HAWK FARM BONE-LESS STRIPLOIN **94**
- 8 oz. BLACK HAWK FARM FLAT IRON **68**
- 8 oz. BLACK HAWK FARM FILET MIGNON **99**

QUEENSLAND, AUSTRALIA

- 8 oz. WESTHOLME HANGER STEAK **78**

ACCOMPANIMENTS

- ALASKAN KING CRAB OSCAR **32** | HUDSON VALLEY FOIE GRAS **22** | SMOKED BLUE CHEESE CRUST **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

MARKET SIDES

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

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



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