

**SHELLFISH PLATTER 159**

WEST COAST OYSTERS, BLACK TIGER PRAWNS  
1/2 MAINE LOBSTER, ALASKAN 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 OSETRA SERVES 4-5 PEOPLE  
50 GRAMS **224** OR 30 GRAMS **144**

TRADITIONAL SERVICE  
SIEVED EGG, CRÈME FRAÎCHE,  
CHIVES, SHALLOTS, BLINI

**A LA CARTE WEST COAST OYSTER\*** HALF DOZEN, MIGNONETTE **24**

**CHILLED JUMBO TIGER PRAWNS** GIN-SPIKED COCKTAIL SAUCE **36**

**SHELLFISH HALF MAINE LOBSTER** ESPELETTE DIJONNAISE **72**

BROILED UPON REQUEST **1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **MP**

**APPETIZERS AND SALADS MICHAEL'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME **28**

**DUCK SPRING ROLLS** GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION **23**

**CLASSIC CAESAR** BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL **18**

**THE 'WEDGE'** SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING **19**

**SQUID INK CAVATELLI** KING CRAB, SPICY MARINARA, CALABRIAN CHILI, LOBSTER FUMÉ **41**

**- SIGNATURES -**

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

**A5**  
**WAGYU RAGU**  
PAPPARDELLE  
PANCETTA  
GRANA PADANO  
**69**

**ZA'ATAR HALF**  
**ROASTED CHICKEN**  
SUNCHOKE PURÉE  
SEASONAL VEGETABLES  
CHICKEN JUS  
**58**

**- 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 **78**

**LARGE FORMAT CUTS**

DRY-AGED PRIME TOMAHAWK **MP**

(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

**FROM THE SEA**

14 oz. MEDITERRANEAN BRANZINO **64**

8 oz. ICELANDIC SALMON **45**

**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 BONELESS STRIPLOIN **94**

8 oz. BLACK HAWK FARM FLAT IRON **68**

8 oz. BLACK HAWK FARM FILET MIGNON **99**

**ACCOMPANIMENTS**

ALASKAN KING CRAB OSCAR **32** | 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**

**CLASSIC POTATO PURÉE 18**

**BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 16**

**BLACK TRUFFLE MAC & CHEESE 19**

**SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT 18**

**CREAMED SPINACH, FETA, CRISPY ONIONS 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



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