

**SHELLFISH PLATTER 159** 

BEAU SOLEIL 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 OSSETRA SERVES 4-5 PEOPLE  
50 GRAMS **224** OR 30 GRAMS **144**

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

**A LA CARTE  
CHILLED  
SHELLFISH**

BROILED UPON REQUEST


**BEAU SOLEIL OYSTERS\*** HALF DOZEN, KALMANASI MIGNONETTE **24**   
**JUMBO TIGER PRAWNS** GIN-SPIKED COCKTAIL SAUCE **36**  
**HALF MAINE LOBSTER** ESPELETTE DIJONNAISE **72**  
**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**  
**AVOCADO ROLL** SALMON, KAMPACHI, LECHE DE TIGRE, PUFFED BLACK RICE **18**   
**CLASSIC CAESAR** BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL **18**  
**THE 'WEDGE'** SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING **19**  
 **ROASTED BABY BEETS & CITRUS** BLOOD ORANGE VINAIGRETTE, PISTACHIO GAUFRETTE **19**  
**WAGYU TARTARE** CAPERS, DIJONNAISE, CALABRIAN CHILI, LOBSTER FUMÉ **41**  
**SQUID INK CAVATELLI** KING CRAB, SPICY MARINARA, CALABRIAN CHILI, LOBSTER FUMÉ **41**

**SIGNATURE  
V-DAY  
ENTRÉES**



**SURF & TURF** 8 oz. FILET, LOBSTER TAIL, MISO BUTTER, THAI CURRY LOBSTER JUS **99**  
**PROVENCAL LAMB LOIN** SAUTEED PEA TENDRILS, CONFIT TOMATO, SHALLOTS, TABOULEH **56**  
**ZA'ATAR HALF CHICKEN** SUNCHOKE PURÉE, SEASONAL VEGETABLES, CHICKEN JUS **58**  
**DOVER SOLE** GARLIC NAGE, LEMON PARSLEY OIL, FRIED CAPERS **46**  
**MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE **139**   
**'FIRST DATE' PASTA** CAPELLINI PASTA, OSCIETRA CAVIAR, PRESERVED MEYER LEMON **64**

**- 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 FOR TWO** 

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