



BOURBON STEAK PRIX FIXE LUNCH \$60

APPETIZER

PLEASE SELECT ONE

GEM LETTUCE CAESAR*

SHRIMP COCKTAIL

WEDGE SALAD

MICHAEL'S TUNA TARTARE

ENTRÉES

PLEASE SELECT ONE

PRIME STEAK BURGER

ORA KING SALMON

QUINOA-VEGGIE BURGER

10 oz BUTCHER'S CUT

SWEETS

MICHAEL MINA'S
FAMOUS COOKIES

TO GO

CHILLED SEAFOOD

OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION 26

1/2 MAINE LOBSTER DIJONNAISE 72

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 36

MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 33

SOUP & SALADS

ROASTED CHICKEN CONSOMMÉ FOIE GRAS WONTON, SPRING VEGETABLES 24

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

GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE 19

MIXED GREENS ONION, CHAMPAGNE VINAIGRETTE 19

BIBB SALAD RADICCHIO, VADOUVAN CHICKPEAS, RADISH 17

SALAD ADDITIONS | CHICKEN 18 PETITE SALMON 16 PETITE FILET 31 GRILLED SHRIMP 36 LOBSTER 64

SANDWICHES

PRIME STEAK BURGER CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 24

WAGYU BURGER DOUBLE 7X BEEF PATTIES. WHITE CHEDDAR, SAUTÉED ONIONS, SECRET SAUCE 25

QUINOA-VEGGIE BURGER ARUGULA PESTO, FENNEL SALAD 20

ELYSIAN FIELDS LAMB BURGER LABNEH, RED ONIONS, ROASTED TOMATOES 24

HERITAGE TURKEY BURGER GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 20

LAMB MERGUEZ SPICY PIPERADE, PICKLED MUSTARD SEEDS 25

SPICY FRIED CHICKEN SANDWICH CELERY ROOT SLAW 19

LUNCH ENTREES

AHI TUNA STEAK GRILLED ESCAROLE SALAD 58

STEAK SALAD THAI MARINATED SKIRT STEAK, TOASTED PEANUTS, RICE WINE VINAIGRETTE 49

ORA KING SALMON FRIED RICE, MALA OIL, HERB SALAD 48

SIDE DISHES | DUCK FAT FRIES 12 MIXED GREENS 12 MUSHROOMS 16 MAC & CHEESE 17 SPINACH 16

FROM THE WOOD-FIRED GRILL

JAPANESE A5 WAGYU STRIPLOIN	CHATEAU UENAE, HOKKAIDO	4 OZ. 325	8 OZ. 615
	<i>PAIR WITH: ICHIRO MALT & GRAIN 18</i>		
	MIYAZAKI, MIYAZAKI	4 OZ. 171	8 OZ. 336
	<i>PAIR WITH: NIKKA MIYAGIKYO SINGLE MALT WHISKEY 15</i>		
A5 TASTING DUO	4 OZ. CUTS OF CHATEAU UENAE AND MIYAZAKI 475		
AMERICAN WAGYU	14 oz. RIB EYE, 7X, COLORADO 134		

CERTIFIED BLACK ANGUS 16 oz. NEW YORK STRIP 75
8 oz. BLACK ANGUS FILET MIGNON 8 oz. 59 12 oz. 84

SERVED WITH CHOICE OF SIDE | MUSHROOMS, SAUTÉED SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

ZERO PROOF

WEST INDIAN LIMEADE 9

LIME, GINGER, BITTERS, SODA

TIKI TIKI 9

GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS

LA PALABRA 21

EL SILENCIO JOVEN MEZCAL, GREEN CHARTREUSE

KIWI, LIME

HAIRY CHEST 21

GREY GOOSE VODKA, PINEAPPLE, HABANERO, LIME

HAVE A GLASS

CONCA D'ORO, PROSECCO 16

TREVISO, VENETO, ITALY 2020

LAURENT-PERRIER, CUVÉE BRUT 27

CHAMPAGNE, FRANCE, NV

ERIC LOUIS, SAUVIGNON BLANC 23

SANCERRE, FRANCE, 2020

ANGEL'S INK, PINOT NOIR 16

MONTEREY COUNTY, 2020

JC VIZCARRA, TEMPRANILLO 18

RIBERA DEL DUERO, SPAIN 2018

HENDRY, CABERNET SAUVIGNON 24

NAPA VALLEY, CALIFORNIA 2018

DESSERTS

ARTISANAL CHEESE 19

DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

BOURBON BASQUE CHEESECAKE 18

CARAMELIZED STRAWBERRIES, HONEY-SESAME CRUNCH

MICHAEL MINA'S FAMOUS COOKIES 8

CHOCOLATE CHIP WALNUT



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