

SHELLFISH PLATTER 161

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, ALASKAN KING CRAB, TUNA POKE

CAST-IRON BROILED

 RED MISO BUTTER
CHARRED LEMON

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, RED ONION, BLINI

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

CHILLED JUMBO TIGER PRAWNS GIN-SPIKED COCKTAIL SAUCE **39**

SHELLFISH HALF MAINE LOBSTER ESPELETTE DIJONNAISE **MP**

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

APPETIZERS MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME **31** 

AND WAGYU TARTARE KIMCHI, ESPELETTE DIJONNAISE, A5 POTATO GAUFRETTES **35**

SALADS DUCK SPRING ROLLS GINGER-CHILI, SHITAKE, SHISO, CILANTRO, SCALLION **27**

CLASSIC CAESAR BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL **19**

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

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

- SIGNATURES -

SURF & TURF

8 oz. FILET
1/2 LOBSTER
MISO BUTTER
LOBSTER JUS

139

 **MAINE**

LOBSTER POT PIE

BRANDIED LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLES

159

RACK OF LAMB

BROWN BUTTER TAMARIND
TABBOULEH
BRAISED CIPOLLINI
CONFIT TOMATO

63

ZA'ATAR HALF

ROASTED CHICKEN
ONION SOUBISE
SEASONAL VEGETABLES
CAMELIZED 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 **89**

18 oz. PRIME BONE-IN NEW YORK STRIP **79**

LARGE FORMAT CUTS

PORTERHOUSE 32 oz. **169**

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 **105**

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 | HOT SAUCE

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO **21**

CLASSIC POTATO PURÉE **18**

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

BLACK TRUFFLE MAC & CHEESE **23** 

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

CREAMED SPINACH, FETA, CRISPY ONIONS **19**

 **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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