



## 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 SHELL NORTH &amp; MID-ATLANTIC REGION 30

1/2 MAINE LOBSTER DIJONNAISE 74

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38

 MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 35

### SOUP & SALADS

GREEN GARLIC VELOUTÉ WHIPPED CRÈME FRAÎCHE, SNOW CRAB 20

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 20

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

MIXED GREENS ONION, CHAMPAGNE VINAIGRETTE 19

SALAD ADDITIONS | CHICKEN 18 PETITE SALMON 16 PETITE FILET 31 GRILLED SHRIMP 36 LOBSTER 74

### BURGERS & 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, TASSO HAM, MALA OIL, HERB SALAD 48

GIGLI PASTA RABBIT CONFIT, PISTOU, WHIPPED RICOTTA 28

LOBSTER COBB SALAD CHERRY TOMATO, AVACADO, BACON, EGG, BLUE CHEESE 56

SIDE DISHES | DUCK FAT FRIES 12 MIXED GREENS 12 MUSHROOMS 18 MAC &amp; CHEESE 19 SPINACH 16

### FROM THE WOOD-FIRED GRILL

#### JAPANESE A5 WAGYU STRIPLOIN

CHATEAU UENAE, HOKKAIDO 4 OZ. 325 8 OZ. 615

PAIR WITH: ICHIRO MALT &amp; GRAIN 18

MIYAZAKI, MIYAZAKI 4 OZ. 171 8 OZ. 336

PAIR WITH: NIKKA MIYAGIKYO SINGLE MALT WHISKEY 15

#### 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 78

BLACK ANGUS FILET MIGNON 8 oz. 62 12 oz. 98

10 oz. BUTCHER'S CUT 51

SERVED WITH CHOICE OF SIDE | MUSHROOMS, SAUTÉED SPINACH OR TRUFFLE MAC &amp; 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 17

TREVISO, VENETO, ITALY 2021

LAURENT-PERRIER, CUVÉE BRUT 28

CHAMPAGNE, FRANCE, NV

ERIC LOUIS, SAUVIGNON BLANC 23

SANCERRE, FRANCE, 2021

HAHN, PINOT NOIR 16

MONTEREY COUNTY, 2021

JC VIZCARRA, TEMPRANILLO 18

RIBERA DEL DUERO, SPAIN 2019

HENDRY, CABERNET SAUVIGNON 24

NAPA VALLEY, CALIFORNIA 2020

### DESSERTS

ARTISANAL CHEESE 19

DAILY SELECTION OF CHEESE, SEASONAL JAM &amp; 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