



SHELLFISH PLATTER 160

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 SELECTION

- ROYAL OSSETRA -

TRADITIONAL SERVICE
SIEVED EGG, CRÈME FRAÎCHE, CHIVES, RED ONION, BLINI
SERVES 4-5 PEOPLE

30 GRAMS 144 • 50 GRAMS 224

A LA CARTE CHEF'S OYSTER SELECTION* GF GIN-SPIKED COCKTAIL, CHAMPAGNE MIGNONETTE 24 / 48

CHILLED COLASSAL SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE, ESPELETTE DIJONNAISE 30

SHELLFISH HALF MAINE LOBSTER GF ESPELETTE DIJONNAISE MP

BROILED UPON REQUEST **1/4 LB. ALASKAN KING CRAB GF** GREEN GODDESS, ESPELETTE DIJONNAISE MP

APPETIZERS SWEET CORN CAPPELLETTI KOJI TRUFFLE CREAM, PARMESAN, FENNEL POLLEN 37

MICHAEL'S AHI TARTARE* CBGF ASIAN PEAR, PINE NUTS, TRIO OF PEPPERS, GARLIC, SESAME 32

AMERICAN WAGYU TARTARE* GF KIMCHI, ESPELETTE, A5 TALLOW POTATO GAUFRETTES 35

DUCK SPRING ROLLS GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION 27

SALADS CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 19

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

TOMATO SALAD V, GF CUCUMBERS, VEGETABLE CRUMBLE, SHERRY VINAIGRETTE 21

- SIGNATURES -

MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLES
159

HALF ROASTED MARY'S CHICKEN
ZA'ATAR SPICED
SUMMER VEGETABLES
ONION SOUBISE, CHICKEN JUS
58

PRIME DRY-AGED TOMAHAWK
AVAILABILITY, PORTIONS
& PRICING VARY
PLEASE INQUIRE WITH SERVER
MP

- FROM THE GRILL -

BLACK ANGUS BEEF GF

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 84

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

- BLACK HAWK FARMS - GF

16 oz. BONE-IN COWBOY 125

8 oz. FLAT IRON 68

8 oz. FILET MIGNON 99

AUSTRALIA

-SHER FARMS-

12 oz. BONELESS STRIPLOIN 145

FROM THE SEA GF

14 oz. MEDITERRANEAN BRANZINO 64

8 oz. ICELANDIC SALMON 45

TRIO OF SAUCES GF

PLEASE SELECT THREE : 12 or 5 EA

BÉARNAISE • BOURBON STEAK SAUCE • CHIMICHURRI

CREAMY HORSERADISH • GREEN PEPPERCORN

HOUSE HOT SAUCE

ACCOMPANIMENTS

ALASKAN KING CRAB OSCAR 32

MISO GRILLED SHRIMP 25

SMOKED BLUE CHEESE CRUST 11

MISO HALF MAINE LOBSTER 67

ROASTED WAGYU BONE MARROW 28

MISO ALASKAN KING CRAB 69

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO 20

CLASSIC POTATO PURÉE 16

HONEY-GLAZED CARROTS, ALMOND, COCONUT GF, VEG, CBV 18

BLACK TRUFFLE MAC & CHEESE VEG 21

CRISPY POTATOES WITH A5 CHILI CRISP GF 17

CREAMED SPINACH, FETA, CRISPY ONIONS VEG 16

M MICHAEL MINA FAVORITES | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE

*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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