

ICE COLD SHELLFISH TOWER 210 GF

6 OYSTERS, 6 SHRIMP, HALF MAINE LOBSTER
1/4 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELETTE
DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
50G **250**

IMPERIAL BAIKA
50G **300**

IMPERIAL OSSETRA
50G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BLNIS

**A LA CARTE
CHILLED
SHELLFISH**

OYSTERS ON THE HALF SHELL* GF TRADITIONAL ACCOUTREMENTS **30**

JUMBO SHRIMP COCKTAIL GF COCKTAIL SAUCE **29**

HALF MAINE LOBSTER GF ESPELETTE DIJONNAISE **65**

1/2 LB KING CRAB GF TOGARASHI MAYO **98**

APPETIZERS

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME **27**

HAND-CUT PRIME STEAK TARTARE* TRADITIONAL PREPARATION, GRILLED CIABATTA **29**

KING CRAB CAKES TARTAR SAUCE **32**

OYSTERS ROCKEFELLER CREAMED SPINACH, FENNEL, PERNOD, PARMESAN **32**

ROASTED BONE MARROW SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA **32**

PAN SEARED HUDSON VALLEY FOIE GRAS CRISPY FRENCH TOAST, FLORIDA CITRUS **36**

CACIO E PEPE GNOCCHI VEG WILD MUSHROOMS, PARMIGIANO REGGIANO **32**

ROASTED CAULIFLOWER SOUP GF,V CRISPY CAPERS, SULTANA RAISINS, PINE NUTS **22**

SALADS

CLASSIC CAESAR ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL **22**

CHOPPED 'WEDGE' GF BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **22**

KALE SALAD GF,V STONE FRUIT MOSTARDA, PINE NUT & QUINOA GRANOLA, TAHINI TURMERIC DRESSING **22**

ORCHARD APPLE SALAD GF,VEG ENDIVE, GOAT GOUDA. SPICED PECAN MAPLE **22**

- SIGNATURES -

**M MAINE
LOBSTER POT PIE**
BRANDIED LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLES
130

**PASTRAMI-SPICED
SHORT RIB GF**
FORK CRUSHED POTATOES
SAUCE CHORON
64

**ROASTED AMISH
HALF CHICKEN GF**
WINTER BLACK TRUFFLE
POTATO PURÉE, GLAZED
CARROTS
43

**MISO-GLAZED
SEA BASS**
BEECH MUSHROOMS
EDAMAME, BOK CHOY, DASHI
55

- FROM THE WOOD-FIRED GRILL -

PRIME CUTS GF

CERTIFIED ANGUS RIB CAP 8 OZ **105**

FILET MIGNON 8 OZ **66**

NEW YORK STRIP 14 OZ **68**

SKIRT STEAK 10 OZ **61**

DELMONICO RIB EYE 16 OZ **95**

WAGYU GF

KUROGE "A5" NEW YORK STRIP 8 OZ- JAPAN - **200**

WAGYU EYE OF RIBEYE 8 OZ-AUSTRALIAN **155**

FROM THE SEA GF

AHI TUNA **46**

WHOLE BRANZINO **64**

FARROE ISLAND SALMON **48**

DRY AGE GF

GRASS FED BONE-IN KANSAS CITY STRIP 20 OZ **95**

PORTERHOUSE 40 OZ **222**

BONE-IN RIB EYE 22 OZ **140**

TOMAHAWK 34 OZ **255**

ACCOMPANIMENTS

HALF MAINE LOBSTER **65**

BLUE CHEESE CRUST **8**

GRILLED JUMBO SHRIMP **25**

KING CRAB "OSCAR" **38**

HUDSON VALLEY FOIE GRAS **28**

SEARED DIVER SCALLOPS **27**

BONE MARROW **18**

TRIO OF SAUCES GF PLEASE SELECT THREE : **12** or **5 EA**

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

MARKET SIDES

BROCCOLINI & CHEESE GF **18**

POTATO PURÉE GF,VEG **18**

CREAMED SPINACH VEG **18**

M BLACK TRUFFLE MAC & CHEESE VEG **18**

BRUSSELS SPROUTS GF **18**

BAKED POTATO GF **18**

ROASTED ROOT VEGETABLES GF,V **18**

CAULIFLOWER GRATIN VEG **18**

M MICHAEL MINA SIGNATURE | **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN

FOR YOUR CONVENIENCE, A SERVICE CHARGE OF 20% IS ADDED TO ALL CHECKS.

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

GET SOCIAL AND SHARE YOUR EXPERIENCE! @BOURBONSTEAKMIA @CHEFMICHAELMINA