



BOURBON STEAK PRIX FIXE LUNCH \$60

APPETIZER

PLEASE SELECT ONE

CLASSIC CAESAR*
SHRIMP COCKTAIL

THE 'WEDGE'

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

ICE-COLD OYSTERS NORTH & MID-ATLANTIC REGION, CHAMPAGNE MIGNONETTE 30

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38



MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUTS, HABANERO-SESAME OIL 35

SOUP & SALADS

BUTTERNUT SQUASH SOUP LOBSTER DUMPLINGS, ORANGE OIL, TARRAGON 23

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 21

CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL 19

MIXED GREENS TOMATO, ONION, CHAMPAGNE VINAIGRETTE 19

SALAD OF ENDIVE FUJI APPLE, STILTON, SPICED WALNUTS, CIDER VINAIGRETTE 22

SALAD ADDITIONS | GRILLED CHICKEN 18 PETITE SALMON 16 SKIRT STEAK 24 GRILLED SHRIMP 36

BURGERS

PRIME STEAK BURGER AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE, LITTLE GEM SLAW 24

WAGYU DOUBLE BURGER AMERICAN CHEESE, SAUTÉED ONIONS, SECRET SAUCE 25

QUINOA-VEGGIE BURGER ARUGULA PESTO, FENNEL SALAD 20

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

LAMB BURGER LABNEH, GRILLED RED ONIONS, TOMATO CONFIT, ARUGULA 24

LUNCH ENTRÉES

STEAK FRITES PRIME HANGER STEAK, AJI VERDE, GARLIC HERB FRIES 54

ORA KING SALMON TASSO HAM FRIED RICE, FENNEL HERB SALAD 52

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

AHI TUNA AU POIVRE SAUTÉED SPINACH, GREEN PEPPERCORN 49

SIDE DISHES | GREEN SALAD 12 DUCK FAT FRIES 14 WHIPPED POTATOES 16 TRUFFLE MAC 19 SAUTÉED SPINACH 16

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS 8 oz. PETITE CENTER-CUT FILET 69

12 oz. BARREL-CUT FILET 104

8 oz. RIB CAP 72

16 oz. NEW YORK STRIP 79

20 oz. COWBOY RIBEYE 94

AMERICAN WAGYU 14 oz. BONE-LESS RIB EYE 134

7X FARMS COLORADO, USA

JAPANESE WAGYU A5 WAGYU STRIPLOIN 44 PER OUNCE (MINIMUM 4 OZ. PER ORDER)
MIYAZAKI, JAPAN

A5 CHATEAU UENAE STRIPLOIN 69 PER OUNCE (MINIMUM 4 OZ. PER ORDER)
HOKKAIDO, JAPAN

A5 WAGYU TASTING DUO 4 OZ. CUTS OF CHATEAU UENAE AND MIYAZAKI 445

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

LIBATIONS

ZERO PROOF
WEST INDIAN LIMEADE 9
LIME, GINGER, BITTERS, SODA

TIKI TIKI 9
GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS
"I AM NOT A SOUR" 23
EGG WHITE WASHED WILD TURKEY 101
WALNUT LIQUEUR, SPICED VANILLA
CLARIFIED LEMON, ORANGE

HAIRY CHEST 23
GREY GOOSE VODKA, PINEAPPLE
HABANERO, LIME

HAVE A GLASS
CONCA D'ORO, PROSECCO 17
TREVISO, VENETO, ITALY 2022

LAURENT-PERRIER, CUVÉE BRUT 28
CHAMPAGNE, FRANCE, NV

ERIC LOUIS, SAUVIGNON BLANC 23
SANCERRE, FRANCE, 2022

ASTROLABE, PINOT NOIR 16
MARLBOROUGH, NEW ZEALAND, 2018

JC VIZCARRA, TEMPRANILLO 18
RIBERA DEL DUERO, SPAIN 2019

HENDRY HRW, CABERNET SAUVIGNON 24
NAPA VALLEY, CALIFORNIA 2021

DESSERTS

WINTER SPICED BASQUE CHEESECAKE 18
RED WINE POACHED PEAR, BROWN BUTTER PECANS, CITRUS CARAMEL



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