



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, CRÉME FRAÎCHE, CHIVES, RED ONION, BLINI
SERVES 4-5 PEOPLE

30 GRAMS **144** • 50 GRAMS **224**

**A LA CARTE
CHILLED
SHELLFISH**

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

COLOSSAL SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE, ESPELETTE DIJONNAISE **30**

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**

KALE & SHALLOT SALAD VEG MUSHROOM ESCABECHE, ROSEMARY CROUTONS, SHALLOT VINAIGRETTE **21**

- SIGNATURES -

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLES

149

HALF ROASTED MARY'S CHICKEN GF

ZA'ATAR SPICED
WINTER VEGETABLES
ONION SOUBISE, CHICKEN JUS

58

PRIME DRY-AGED TOMAHAWK GF

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 GF

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- GF

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 GF **16**

BRUSSELS SPROUTS, MISO CARAMEL, CASHEW VEG **19**

BLACK TRUFFLE MAC & CHEESE VEG **21**

CRISPY POTATOES WITH A5 CHILI CRISP GF **17**

CREAMED SPINACH, FETA, CRISPY ONIONS VEG **16**

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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