

SHELLFISH PLATTER 140

6 EA. WASHINGTON ST. OYSTERS, 6EA. COLOSSAL SHRIMP
WHOLE MAINE LOBSTER

CAST-IRON BROILED OR *ICE-COLD

 RED MISO BUTTER
CHARRED LEMON GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE

- THE CAVIAR CO. -


KALUGA* 145

TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO CAKES, CLASSIC TOAST POINTS

A LA CARTE *WASHINGTON STATE OYSTERS **GF** CHAMPAGNE MIGNONETTE **24/48**
CHILLED **COLOSSAL SHRIMP COCKTAIL** **GF** GIN-SPIKED COCKTAIL SAUCE **28**
SHELLFISH **HALF MAINE LOBSTER** **GF** ESPELETTE DIJONNAISE **55**

APPETIZERS *MICHAEL'S TUNA TARTARE **CBGF** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **31** 
AND **DUNGENESS CRAB TONNARELLI** ROASTED GARLIC, LEMON, ARUGULA PESTO **32**
SALADS 'INSTANT BACON' **CBGF** SALMON CREEK PORK BELLY, TEMPURA OYSTER, BOURBON SOY GLAZE **24**
WASHINGTON APPLE SALAD **GF** CHICORY, CANDIED PECAN, MAPLE VINAIGRETTE **16**
TRUFFLE CAESAR SALAD **VEG** TRUFFLE DRESSING, PARMESAN, GARLIC STREUSEL **19**
THE 'WEDGE' **GF** BUTTERMILK RANCH, BACON CRUMBLE, EGG, TOMATO, ONION, BLUE CHEESE **19**
JAPANESE A5 BEEF HOT STONE **GF** WASABI, TOGARASHI, TRUFFLE PONZU **74**

- SIGNATURES -

MAINE 
LOBSTER POT PIE
BRANDIED LOBSTER CREAM
BLACK TRUFFLE
MARKET VEGETABLE
135

SURF & TURF
DUNGENESS CRAB TOPPED
8 OZ. FILET MIGNON
BÉARNAISE
RED WINE JUS
95

'BRICK' ROASTED CHICKEN **GF**
HARICOT VERT
PIQUILLO PEPPER
ONION-CHICKEN JUS
46

- FROM THE CHAR-BROILER GRILL -

ANGUS BEEF **GF**

8 OZ. CENTER-CUT FILET MIGNON-NEBRASKA **71**
12 OZ. NEW YORK STRIP-IDAHO **68**
22 OZ BONE-IN RIBEYE **88**

WAGYU **GF**

A5 NEW YORK STRIPLOIN-JAPAN **4oz** or **8oz** - **32 PER OZ**
12 OZ. AMERICAN WAGYU RIBEYE - WASHINGTON **12 PER OZ**
8 OZ. AUSTRALIAN WAGYU SIRLOIN - AUSTRALIA **72**

FROM THE SEA

SIMPLY PREPARED
FINISHED WITH CITRONETTE & GRILLED LEMON
7 OZ. KING SALMON **50**
6 OZ. AHI TUNA STEAK **55**

LARGE FORMAT CUT TO SHARE **GF**

ELLENSBURG HAY-SMOKED
36 OZ. TOMAHAWK STEAK **7 PER OZ**

ACCOMPANIMENTS

GRILLED SHRIMP **16** HORSERADISH CRUST **5**
DUNGENESS CRAB 'OSCAR' **25** BLACK TRUFFLE BUTTER **GF 8**
MISO BUTTER GRILLED HALF LOBSTER **GF 55** BROILED BLUE CHEESE CRUMBLES **GF 11**

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

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

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOMS **VEG,GF 17** **WHIPPED POTATOES** CHIVES **GF 18**
BAKED POTATO 'ALL THE FIXINS' **GF 13** **BLACK TRUFFLE MAC & CHEESE** **22** 
FRIED BRUSSELS SPROUTS **V,GF 16** **ROASTED RAINBOW CARROTS** ZA'TAAR HONEY **GF 15**

 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



GET SOCIAL AND SHARE YOUR EXPERIENCE! @BOURBONSTEAKSEATTLE @CHEFMICHAELMINA