



ICE COLD SHELLFISH TOWER 210 GF

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

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELLETE
DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250
IMPERIAL BAIKA 30G 300
IMPERIAL OSSETRA 30G 350
SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BLINI

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 ESPELLETE 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
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 PINE NUT & QUINOA GRANOLA, FRUIT MOSTARDA, TAHINI-TURMERIC DRESSING 22
ORCHARD APPLE SALAD GF, VEG ENDIVE, GOAT GOUDA. SPICED CANDIED PECANS 22

- SIGNATURES -



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" EYE OF THE RIBEYE 8 OZ- JAPAN - 215
BONE IN NY STRIP 16 OZ-AUSTRALIA 180
FILET MIGNON 6 OZ-AUSTRALIA 125

FROM THE SEA GF

AHI TUNA 46
WHOLE BRANZINO 64
FARROE ISLAND SALMON 48

DRY AGED GF

PORTERHOUSE 40 OZ 222
BONE-IN RIB EYE 22 OZ 140
TOMAHAWK 34 OZ 255

ACCOMPANIMENTS

HALF MAINE LOBSTER 65
GRILLED JUMBO SHRIMP 25
HUDSON VALLEY FOIE GRAS 28
BLUE CHEESE CRUST 8
KING CRAB "OSCAR" 38
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 18

BROCCOLINI & CHEESE GF
CREAMED SPINACH VEG
BRUSSELS SPROUTS GF
ROASTED ROOT VEGETABLES GF,V
POTATO PURÉE GF, VEG
BLACK TRUFFLE MAC & CHEESE VEG
BAKED POTATO GF
CAULIFLOWER GRATIN VEG



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