



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

- OSSETRA -

TRADITIONAL SERVICE
SIEVED EGG, CRÈME FRAÎCHE, CHIVES, RED ONION, BLINI
30 GRAMS ROYAL 144 • 50 ROYAL GRAMS 224
30 GRAMS IMPERIAL 175

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

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

SHELLFISH HALF MAINE LOBSTER GF ESPELETTE DIJONNAISE MP

BROILED UPON REQUEST **1/4 LB. ALASKAN KING CRAB GF** GREEN GODDESS, ESPELETTE DIJONNAISE MP

APPETIZERS 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

- SIGNATURES -

A5 WAGYU RAGU

PAPPARDELLE
PANCETTA
GRANA PADANO
69

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLES
149

PRIME DRY-AGED TOMAHAWK GF

AVAILABILITY, PORTIONS
& PRICING VARY
PLEASE INQUIRE WITH SERVER
MP

HALF ROASTED MARY'S CHICKEN GF

ZA'ATAR SPICED
WINTER VEGETABLES
ONION SOUBISE, CHICKEN JUS
58

- 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)

AUSTRALIA - WESTHOLME - GF

8 oz FILET MIGNON 109

16 oz BONE-IN KANSAS 135

KENTUCKY, USA - BLACK HAWK FARMS - GF

16 oz. BONE-IN COWBOY 125

8 oz. FLAT IRON 68

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

SMOKED BLUE CHEESE CRUST 11

ROASTED WAGYU BONE MARROW 28

MISO GRILLED SHRIMP 25

MISO HALF MAINE LOBSTER 67

MISO ALASKAN KING CRAB 69

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO 20

BRUSSELS SPROUTS, MISO CARAMEL, CASHEW VEG 19

ASPARAGUS WITH WALNUT AILLADE GF VEG 18

CLASSIC POTATO PURÉE GF 16

BLACK TRUFFLE MAC & CHEESE VEG 21

CREAMED SPINACH, FETA, CRISPY ONIONS VEG 16

M 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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