

BOURBON STEAK
BATTLE ROYALE EXPERIENCE

\$155 per person
Full Table Participation Required
~ Wine Pairing – \$80 per person ~

FIRST COURSE

Toro

Garlic, Asian Pear, Pine Nuts, Mint, Habanero-Sesame Oil*

vs

Wagyu

Half Moon Bay Wasabi, Crispy Potatoes*

SECOND COURSE

Crabcake Stuffed Soft Shell Crab

Green Garlic Cream, Saffron Aioli, Dill

vs

Kataifi Wrapped Shrimp

Young Coconut Purée, Sweet & Sour Sauce

THIRD COURSE

Bigeye Tuna Au Poivre

Snow Pea Leaves, Four Peppercorn Sauce

vs

Roasted Sea Bass

Hollandaise, Asparagus, Red Wine-Miso Jus

FOURTH COURSE

Slow Roasted Prime Rib

Fresh Horseradish

Sides

Spinach Soufflé

Parmesan-Bacon Cream

vs

Roasted Button Mushrooms

Escargot Butter

FIFTH COURSE

Brûléed Cheesecake

Roasted Strawberries

vs

Milk Chocolate Parfait

Macaroon Crumble

HOG ISLAND OYSTERS &
THE CAVIAR CO.

½ Dozen Hog Island Oysters (GF)

Champagne Mignonette, Cocktail Sauce, Tabasco* · 28

Add Caviar & Crème Fraîche · 58

Michael Mina Signature Caviar Parfait (GF)

Crispy Potato Cake, Smoked Salmon, Egg Mimosa

Chive Crème Fraîche* · 65 half ounce / 125 one ounce



STARTERS

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey · 9

Tempura Maitake Mushrooms

Yuzu Aioli, Togarashi · 17

Brokaw Avocado & Asparagus (V, GF)

Lemon Emulsion, Scallion Oil, Basil · 17

Butter Lettuce & Hearts of Palm Salad (V, GF)

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette · 18

Artisan Petite Romaine Caesar Salad

Onion Créma, Parmesan, Truffle Dressing* · 19

Michael Mina’s Ahi Tuna Tartare (TS)

Garlic, Asian Pear, Pine Nuts, Mint, Habanero-Sesame Oil* · 31

Chilled Maine Lobster “Ceviche” (GF)

Brokaw Avocado, Egyptian Mango, Blistered Peppers · 36

Trio of Sashimi (GF)

House Tamari Shoyu Blend, Half Moon Bay Fresh Wasabi · 35

Kataifi Wrapped Shrimp

Young Coconut Purée, Sweet & Sour Sauce · 23

Crabcake Stuffed Softshell Crab

Green Garlic Cream, Saffron Aioli, Dill · 29

Peking Duck Confit Bao Buns

Hoisin Bbq Sauce, Jalapeño, Cucumber · 24

FROM THE SEA

Bigeye Tuna Au Poivre (GF)

Potato Cake, Snow Pea Leaves, Four-Peppercorn Sauce · 48

Phyllo-Crusted Petrale Sole

English Pea Potato Purée, Horseradish Mascarpone

Caviar Cream · 49

King Crab Pasta

Arugula Pesto, Crispy Squash Blossom, Tonnarelli Pasta · 50

Miso-Broiled Sea Bass (GF)

Sugar Snap Peas, Delta Asparagus, Maitake Mushrooms

Ginger Dashi · 59

Middle Eastern Spiced Red Snapper (GF)

Tomato Glaze, Yukon Gold Potatoes, Black Olives · 49

Salt-Baked Sea Bream (GF, TS)

Shaved Zucchini, Oregano & Lemon Vinaigrette · 59

Michael Mina’s Lobster Pot Pie (TS)

½ Maine Lobster, Truffle-Lobster Bisque, Root Vegetables · 85

FROM THE LAND

Roasted Lemon Chicken (GF)

Lemon Potatoes, Chilies, Feta, Mint · 38

Braised Spring Lamb Shank (GF)

Orzo Pasta, Chickpea Ragu, Cherry Tomato Sauce · 44

Oak-Grilled Center-Cut Filet Mignon · 71

Japanese A5 Wagyu Striploin 6 oz. · 195

Beer Battered Onion Ring, Black Garlic

Slow Roasted Prime Rib

Blue Cheese Popover, Fresh Horseradish, Truffe Au Jus · 68

The Bungalow Wagyu Burger

Cheddar Cheese, Onion Jam, Pickles, Crinkle-Cut Fries* · 29

Add Fried Egg* · 4 Add Bacon · 5 Add Avocado · 4

Gluten Free, GF | Vegan, V | Tableside, TS

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check

SIDE OPTIONS

Delta Asparagus (V,GF)

Spring Onion Vinaigrette · 14

Roasted Button Mushrooms (GF)

Escargot Butter · 15

San Francisco Garlic Noodles

Morel Mushrooms, Snow Pea Leaves

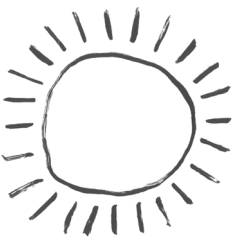
Oyster Sauce · 15

Crinkle-Cut Fries

Pickled Ketchup, ‘Granch’, Harissa Aioli · 14

Sauteed Broccoli Side (V,GF)

Housemade Garlic-Chili Crunch · 14



04.12.2024