



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 (M)
- AMERICAN WAGYU TARTARE*** GF KIMCHI, ESPELETTE, A5 TALLOW POTATO GAUFRETTES 35
- DUCK SPRING ROLLS** GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION 27

- SALADS** **CLASSIC CAESAR** CBGF BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 19
- THE 'WEDGE'** GF 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)

FROM THE SEA GF

- 14 oz. MEDITERRANEAN BRANZINO 64
- 8 oz. ICELANDIC SALMON 45

AUSTRALIA - WESTHOLME - GF

- 8 oz FILET MIGNON 109
- 16 oz BONE-IN KANSAS 135

TRIO OF SAUCES GF

- PLEASE SELECT THREE : 12 or 5 EA
- BÉARNAISE • BOURBON STEAK SAUCE • CHIMICHURRI
CREAMY HORSERADISH • GREEN PEPPERCORN
HOUSE HOT SAUCE

KENTUCKY, USA - BLACK HAWK FARMS - GF

- 16 oz. BONE-IN COWBOY 125
- 10 oz. BAVETTE 61

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 (M) BLACK TRUFFLE MAC & CHEESE VEG 21
- BROCCOLINI, BAGNA CAUDA, GARLIC STREUSEL 18 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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