



SHELLFISH PLATTER 160

WEST COAST OYSTERS, JUMBO PRAWNS
1/2 MAINE LOBSTER, 1/4 LB. KING CRAB, AHI POKE



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON

ICE-COLD*

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

PETROSSIAN CAVIAR SERVICE*

- 30 GRAMS OSSETRA -

ROYAL 144 • IMPERIAL 175

TRADITIONAL SERVICE
CHIVES, CRÈME FRAÎCHE, RED ONION
EGGS MIMOSA, CAST IRON BLINIS

**A LA CARTE
CHILLED
SHELLFISH**

BROILED UPON REQUEST

- CHEF'S OYSTER SELECTION*** GF CHAMPAGNE MIGNONETTE 24/48
- JUMBO SHRIMP COCKTAIL** GF GIN-SPIKED COCKTAIL SAUCE 32
- HALF MAINE LOBSTER** GF ESPELETTE DIJONNAISE MP
- 1/4 LB. KING CRAB** GF GREEN GODDESS MP

**APPETIZERS &
SALADS**

- MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUTS, TRIO OF PEPPERS, GARLIC, SESAME 32
- BOURBON STEAK A5 WAGYU TARTARE*** CELERY ROOT, FRESH WASABI, CRISPY POTATO PAVÉ 46
- DUCK SPRING ROLLS** GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION 27
- CLASSIC CAESAR** CBGF BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL, PARMESAN 19
- THE 'WEDGE'** GF BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK-RANCH DRESSING 19
- LOBSTER MEZZALUNA** CALABRIAN CHILI, COLATURA, BRAISED FENNEL, BREAD CRUMBS 44

- SIGNATURES -

**AHI TUNA
AU POIVRE***

GF PEPPERCORN SAUCE
BLOOMSDALE SPINACH
SHALLOT POTATO CAKE
62

**MAINE LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLES
149

**COLORADO
RACK OF LAMB***

BROWN BUTTER TAMARIND
HERB TABOULI
POMEGRANATE
73

**HALF ROASTED
MARY'S CHICKEN**

GF ZA'ATAR SPICED
SPRING VEGETABLES
CARROT PUREE, CHICKEN JUS
58

- FROM THE GRILL -

- GF **BLACK ANGUS BEEF** 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 STRIP STEAK* 84

- GF **30 DAY DRY-AGED** 40 | 48 | 60 oz. PRIME TOMAHAWK* MP
- PORTION AVAILABILITY & PRICING MAY VARY. PLEASE INQUIRE WITH SERVER.

- GF **FROM THE SEA** 14 oz. MEDITERRANEAN BRANZINO 64
- 8 oz. ATLANTIC SALMON* 45

- JAPANESE WAGYU** A5 WAGYU STRIPLOIN* TOCHIGI, JAPAN 40 PER OUNCE
- GF **WAGYU** MINIMUM 3 OZ. PER ORDER
- A5 WAGYU RIB EYE* TAKUSHIMA, JAPAN 50 PER OUNCE
- A5 WAGYU SNOW BEEF STRIPLOIN* HOKKAIDO, JAPAN 55 PER OUNCE

- AUSTRALIAN WAGYU** 8 oz. FILET MIGNON* 109 WESTHOLME | QUEENSLAND, AUS
- GF **WAGYU** 16 oz. BONE-IN STRIP STEAK* 135 WESTHOLME | QUEENSLAND, AUS

- AMERICAN WAGYU** 10 oz. FLANK STEAK* 61 BLACK HAWK FARMS | KENTUCKY, USA
- GF **WAGYU** 16 oz. BONE-IN COWBOY RIB EYE* 125 BLACK HAWK FARMS | KENTUCKY, USA

ACCOMPANIMENTS

ALASKAN KING CRAB OSCAR 32 | WAGYU BONE MARROW 28 | SMOKED BLUE CHEESE CRUST 11

SAUCE TRIO PLEASE SELECT THREE: 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI | HOT SAUCE

MARKET SIDES

- GF, VEG HERB-ROASTED MUSHROOMS 20
- GF, VEG DELTA ASPARAGUS, SAUCE CHORON 19
- GF, VEG SAUTÉED BROCCOLI, CHILI GARLIC CRUNCH 18
- CLASSIC POTATO PURÉE 17 VEG
- BLACK TRUFFLE MAC & CHEESE 21 VEG
- CREAMED SPINACH, FETA, CRISPY ONIONS 17 VEG



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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