

SHELLFISH PLATTERS* MP
OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB

<p>CAST-IRON BROILED CBGF RED MISO BUTTER CHARRED LEMON LEMONGRASS TEA</p>	OR	<p>ICE-COLD CBGF SPIKED COCKTAIL SAUCE DIJONNAISE GREEN GODDESS</p>
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- À LA CARTE**
- CHILLED SHELLFISH**
AVAILABLE BROILED UPON REQUEST
- CHEF'S OYSTER SELECTION* GF** ROSÉ MIGNONETTE, CHIVES **36 PER HALF DOZEN**
 - 1/2 MAINE LOBSTER GF** DIJONNAISE **56**
 - SHRIMP COCKTAIL GF** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **38**
 - OSETRA CAVIAR DOUGHNUTS*** YUZU CREAM, CHIVE **37**
- APPETIZERS**
- MICHAEL'S TUNA TARTARE* CBGF** ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME **32**
 - CHILLED CORN SOUP VEG, GF** COTIJA, GRILLED CORN, CHILI OIL, CILANTRO-LIME CHIMICHURRI **22**
 - A5 WAGYU KABURI HOT ROCK*** YUZU KOSHO, WHITE PONZU GEL, MARINATED CUCUMBER **87**
 - HAMACHI CRUDO* CBGF** CITRUS PONZU, CRISPY RICE MASAGO, FRESNO, AVOCADO, SCALLION **28**
 - HAND-CUT STEAK TARTARE* CBGF** TRADITIONAL GARNISHES, GRILLED NOBLE BREAD **27**
- SALADS**
- HEIRLOOM TOMATO SALAD CBV, CBGF** KING CRAB, BASIL OIL, HOUSE RICOTTA, SOURDOUGH CROUTON **19**
 - THE 'WEDGE' CBV, GF** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
 - TRUFFLE CAESAR* CBGF** LITTLE GEM, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING **20**

- SIGNATURES -

**TWO WASH RANCH
JIDORI CHICKEN**
GF

PRESERVED LEMON POLENTA
ENGLISH PEAS, CARROTS

49

**WOOD-FIRED
WAGYU BEEF DUO***
CBGF

3 OZ JAPANESE A5 &
5 OZ AMERICAN FLAT IRON

170

**MAINE LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

**32 OZ HAY-SMOKED
TOMAHAWK***
GF

DUCHESS POTATO
SNAP PEAS, TRUFFLE AU JUS

210

- FROM THE WOOD-FIRED GRILL -

ANGUS BEEF* GF

- 8 oz FILET MIGNON **68**
- 12 oz NEW YORK STRIP **74**
- 24 oz COWBOY RIBEYE **98**
- 10 oz PRIME FLAT IRON **56**

INTERNATIONAL WAGYU* CBGF

- 20 oz WESTHOLME AUSTRALIAN WAGYU KANSAS CITY STRIP **165**
- 10 oz MISHIMA AMERICAN WAGYU FLAT IRON **71**
- 6 oz WESTHOLME AUSTRALIAN WAGYU FILET MIGNON **102**
- JAPANESE A5 WAGYU RIBEYE **46 PER OZ** | 3 OZ MINIMUM

FROM THE SEA* GF

- 6 oz ARCTIC CHAR **48**

ACCOMPANIMENTS

- BLACK TRUFFLE BUTTER **GF, VEG 12**
- HORSERADISH CRUST **VEG 9**
- BROILED 1/2 MAINE LOBSTER **CBGF 56**

- BROILED SHRIMP **CBGF 22**
- ORGANIC GLAZED MUSHROOMS **GF, VEG 16**
- ALASKAN KING CRAB BEARNAISE* **GF 36**

SAUCE TRIO* GF 17

CHOOSE 3 OF THE FOLLOWING:

- BÉARNAISE* **6** | BLUE CHEESE **VEG 7** | CHIMICHURRI **V 6** | HORSERADISH CREAM **VEG 6** | PEPPERCORN **7**

MARKET SIDES

- MAC & CHEESE, BLACK TRUFFLE CBV 18**
- LOADED BAKED POTATO, BACON, CHEESE SAUCE GF, CBV 16**
- CHARRED SNAP PEAS, SPICED YOGURT, MINT GF, VEG 16**
- GLAZED MUSHROOM, MIRIN, WHITE SOY VEG 18**
- CLASSIC WHIPPED POTATO, BUTTER GF, VEG 17**
- HORSERADISH WHIPPED POTATO, CHIVES GF, VEG 17**

MICHAEL MINA SIGNATURE | **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN | **CBV** CAN BE VEGETARIAN | **CBGF** CAN BE GLUTEN FREE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



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