



SHELLFISH PLATTER 160

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

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** **CHEF'S OYSTER SELECTION*** GF CHAMPAGNE MIGNONETTE 24/48
- CHILLED** **JUMBO SHRIMP COCKTAIL** GF GIN-SPIKED COCKTAIL SAUCE 32
- SHELLFISH** **HALF MAINE LOBSTER** GF ESPELETTE DIJONNAISE MP
- BROILED UPON REQUEST** **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
- YELLOW CORN SOUP** GF, CBVEG ALASKAN KING CRAB, PURPLE BASIL, VANILLA OIL 18
- 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
- HEIRLOOM TOMATO SALAD** GF CUCUMBER, VERDE CRUMBLE, SHERRY VINAIGRETTE 18
- 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

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

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

- AUSTRALIAN** 8 oz. FILET MIGNON* 109
GF WAGYU WESTHOLME | QUEENSLAND, AUS
- 14 oz. NY STRIP STEAK* 119
WESTHOLME | QUEENSLAND, AUS

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

- AMERICAN** 10 oz. FLANK STEAK* 61
GF WAGYU BLACK HAWK FARMS | KENTUCKY, USA
- 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 CLASSIC POTATO PURÉE 17 VEG
- GF, VEG DELTA ASPARAGUS, SAUCE CHORON 19 BLACK TRUFFLE MAC & CHEESE 21 VEG
- GF, VEG SAUTÉED BROCCOLI, CHILI GARLIC CRUNCH 18 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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