



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, V 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 GF WAGYU** A5 WAGYU STRIPLOIN* TOCHIGI, JAPAN 40 PER OUNCE
 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 GF WAGYU** 8 oz. FILET MIGNON* 109 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 GF WAGYU** 10 oz. FLANK STEAK* 61 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 HORSE RADISH | 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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