

ICE COLD SHELLFISH TOWER 210 GF

6 OYSTERS, 4 SHRIMP, HALF MAINE LOBSTER
1/2 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELETTE
DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G **250**

IMPERIAL BAIKA
30G **300**

IMPERIAL OSSETRA
30G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION
BLINI

- A LA CARTE** **OYSTERS ON THE HALF SHELL*** GF TRADITIONAL ACCOUTREMENTS **30**
CHILLED **JUMBO SHRIMP COCKTAIL** GF COCKTAIL SAUCE **29**
SHELLFISH **HALF MAINE LOBSTER** GF ESPELETTE DIJONNAISE **59**
1/2 LB KING CRAB GF TOGARASHI MAYO **101**

- APPETIZERS** **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUT, TRIO OF PEPPER, SESAME **28**
HAND-CUT PRIME STEAK TARTARE* TRADITIONAL PREPARATION, GRILLED CIABATTA **29**
OYSTERS ROCKEFELLER CREAMED SPINACH, FENNEL, PERNOD, PARMIGIANO REGGIANO **32**
ROASTED BONE MARROW SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA **35**
PAN SEARED HUDSON VALLEY FOIE GRAS MATCHA FRENCH TOAST, STONE FRUIT, MIZUNA **37**
CACIO E PEPE GNOCCHI VEG WILD MUSHROOMS, PARMIGIANO REGGIANO **34**
TOMATO TART VEG BURRATA CHEESE, BASIL PESTO, CASTELVETRANO OLIVES, BALSAMIC REDUCTION **26**
- SALADS** **CLASSIC CAESAR** ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL **22**
CHOPPED 'WEDGE' GF BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **24**
ORCHARD APPLE SALAD GF, VEG ENDIVE, GOAT GOUDA. SPICED CANDIED PECANS **24**

- SIGNATURES -

MICHAEL'S MAINE LOBSTER POT PIE
 BRANDIED LOBSTER CREAM
 SUMMER BLACK TRUFFLE
 MARKET VEGETABLES
130

PASTRAMI-SPICED SHORT RIB GF
 FORK CRUSHED POTATOES
 "THOUSAND ISLAND"
 HOLLANDAISE
64

ROASTED AMISH HALF CHICKEN GF
 SUMMER BLACK TRUFFLE
 POTATO PURÉE
 GLAZED CARROTS
45

MISO-GLAZED SEA BASS
 MAITAKE MUSHROOMS
 EDAMAME, BOK CHOY
 DASHI
57

- FROM THE WOOD-FIRED GRILL -

PRIME CUTS GF

- CERTIFIED ANGUS RIB CAP 8 OZ **105**
 FILET MIGNON 8 OZ **66**
 NEW YORK STRIP 14 OZ **74**
 SKIRT STEAK 10 OZ **61**

DRY AGED GF

- PORTERHOUSE 40 OZ **222**
 BONE-IN RIB EYE 22 OZ **140**
 TOMAHAWK 34 OZ **255**

FROM THE SEA GF

- AHI TUNA **46**
 WHOLE BRANZINO **64**
 FAROE ISLAND SALMON **48**

JAPANESE WAGYU GF

- KUROGE "A5" EYE OF THE RIBEYE 8 OZ **215**

AUSTRALIAN CUTS GF

- RACK OF LAMB 14 OZ **67**
 BONE-IN NY STRIP 16 OZ **180**
 FILET MIGNON 6 OZ **125**

ACCOMPANIMENTS

- HALF MAINE LOBSTER **59** HUDSON VALLEY FOIE GRAS **29**
 GRILLED JUMBO SHRIMP **25** BONE MARROW **18**
 KING CRAB "OSCAR" **38** BLUE CHEESE CRUST **9**
 TRUFFLE BUTTER **10**

TRIO OF SAUCES GF PLEASE SELECT THREE : **12** or **5** EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

MARKET SIDES 19

- BROCCOLINI & CHEESE** GF **POTATO PURÉE** GF, VEG
CREAMED SPINACH VEG **MICHAEL'S BLACK TRUFFLE MAC & CHEESE** VEG
JALAPEÑO CREAMED CORN VEG **BAKED POTATO** GF

TRIO OF SIDES PLEASE SELECT THREE : **50**

MICHAEL'S MICHAEL MINA SIGNATURE | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN

FOR YOUR CONVENIENCE, A SERVICE CHARGE OF 20% IS ADDED TO ALL CHECKS.
 *EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

GET SOCIAL AND SHARE YOUR EXPERIENCE! @BOURBONSTEAKMIA @CHEFMICHAELMINA