



SHELLFISH PLATTER 185

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 35

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

CLASSIC CAESAR CBGF LITTLE 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 -

NEW ZEALAND SEA BASS

ROMESCO
CHERMOULA VINAIGRETTE
FENNEL SALAD

43

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLES

149

HALF ROASTED MARY'S CHICKEN

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

58

WAGYU SURF AND TURF

8OZ FILET GF
TOPPED WITH KING CRAB
BERNAISE

125

- FROM THE GRILL -

GF BLACK ANGUS BEEF 8 oz. FILET MIGNON* 69

8 oz. RIB EYE CAP* 69

16 oz. PRIME DELMONICO RIB EYE* 89

14 oz. PRIME NY 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 GF WAGYU A5 WAGYU STRIPLOIN*
TOCHIGI, JAPAN 40 PER OUNCE

MINIMUM 3 OZ. PER ORDER
A5 WAGYU SNOW BEEF STRIPLOIN*
HOKKAIDO, JAPAN 65 PER OUNCE

AMERICAN GF WAGYU 16 oz. BONE-IN COWBOY RIB EYE* 129
BLACK HAWK FARMS | KENTUCKY, USA

AUSTRALIAN GF WAGYU 8 oz. FILET MIGNON* 109
WESTHOLME | QUEENSLAND, AUS

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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