



**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 149 • IMPERIAL 179

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

**STEAK TARTARE\*** GF KIMCHI, ESPELETTE, A5 TALLOW POTATO GAUFRETTES 25

**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

**SALAD VERDE** GF, V GREEN APPLE, BUTTER LETTUCE, CUCUMBER, DIJON VINAIGRETTE 15

**A5 WAGYU RAGU** TAGLIATELLE, PANCETTA, GRANA PADANA 69

**PUMPKIN VELOUTE** APPLE FOAM, BACON LARDONS, PATÉ AGNOLOTTI 19



**- 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

TOMATO-GINGER SALMON 53

**JAPANESE**

**GF WAGYU**

MINIMUM  
3 OZ. PER ORDER

A5 WAGYU STRIPLOIN\*

TOCHIGI, JAPAN 40 PER OUNCE

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

**- SIGNATURES -**

**MAINE LOBSTER**

**POT PIE**

BRANDIED LOBSTER CREAM

MARKET VEGETABLES

BLACK TRUFFLES

149

**BLACK HARISSA**

**LAMB CHOPS**

BABY CARROTS

BLACK LIME YOGURT

HERB BEEF JUS

51

**HALF ROASTED**

**MARY'S CHICKEN**

ZA'ATAR SPICED

WINTER VEGETABLES

ONION SOUBISE, CHICKEN JUS

58

**WAGYU**

**SURF AND TURF**

8OZ FILET GF

TOPPED WITH KING CRAB

BERNAISE

125

**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

VEG BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 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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