



STRIPSTEAK
A MICHAEL MINA RESTAURANT

SUPPLEMENT TO START

seafood Tower

SHRIMP COCKTAIL, OYSTERS, MAINE LOBSTER

SCALLOP ESCABECHE

Champagne Mignonette
Gin Spiked-Cocktail Sauce
Espelette Dijonnaise

SUPPLEMENT ADDITIONAL COURSE 155

Caviar*

Cast Iron Blinis, Potato Cakes & Classic Garnishes

ROYAL KALUGA 125

Dark Black Pearls & Briny Finish

IMPERIAL GOLDEN 195

Golden Hue & Smooth Buttery Finish

CAVIAR JELLY DOUGHNUT 28 ea

Daurenki Caviar, Yuzu Curd, Chives

RAW BAR*

HALF DOZEN OYSTERS* 34

Champagne Mignonette

SHRIMP COCKTAIL 35

Gin Spiked-Cocktail Sauce

FIRST COURSE

PLEASE SELECT ONE

Appetizers

WAGYU STEAK TARTARE*

Traditional Garnishes, Grilled Ciabatta

CRISPY YELLOWFIN TUNA 'NIGIRI'

Spicy Tuna, Tuna Sashimi, Furikake

BRAISED PORK BELLY

Tempura Oyster, Black Pepper Soy Glaze

JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar, Old Bay, Sea Grass

THE 'WEDGE'

Bacon, Tomato, Egg, Red Onion, Chive, Smokey Blue, Ranch

CAESAR SALAD

Garlic Streusel, Parmesan, Tempura White Anchovy

MIXED GREENS SALAD

Avocado, Cucumber, Carrot, Radish, Yuzu Vinaigrette

TRUFFLE RISOTTO 22 Supplement

Parmesan, Champagne Butter, Truffle Salsa

3 COURSES 170 PER PERSON

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SECOND COURSE

PLEASE SELECT ONE

ROASTED MARY'S CHICKEN
Kabocha
Edamame
Chicken Jus

wood-fired grill*

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

8 oz CENTER CUT FILET MIGNON
Nebraska, USA

16 oz NY STRIP STEAK
Kansas, USA

20 oz BONE-IN RIBEYE
Kansas, USA

World of Wagyu

8 oz WAGYU RIB CAP 24 Supplement
Mishima Reserve, USA

12 oz WAGYU NY STRIP 38 Supplement
Mishima Reserve, USA

seafood*

SALMON
Shiro-Dashi Vinaigrette

MISO-GLAZED SEA BASS
Bok Choy
Honshimeji Mushroom
Ginger Dashi

DIVER SCALLOP
Wasabi Tobiko Caviar Beurre Blanc

16 oz AUSSIE LOBSTER TAIL
Clarified Butter, Paprika

LOBSTER THERMIDOR
2.5 lb Lobster, Truffle Brandy Cream
Parmesan Bread Crumbs
35 Supplement

SUPPLEMENT ENHANCE-

ACCOMPANIMENTS
Half Lobster 47
Three Shrimp 20
SAUCES
Chimichurri 4
Béarnaise 4
STRIPSTEAK Sauce 4
Horseradish Crème Frîache 4

Sides

SIDES FOR THE TABLE

Mac & Cheese - Black Truffle

Brussels Sprouts - Honey Garlic, Fresno Chilis

Whipped Potatoes - Butter, Chives

Dessert

24K GOLDEN 'BALL DROP' CHOCOLATE CAKE
Milk Chocolate Ganaché

Executive Chef: Joseph Cadina | Executive Sous Chef: Marcell Hunt
General Manager: Aaron Smith

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