



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 179 • IMPERIAL 199

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

FRENCH ONION SOUP CARAMELIZED ONIONS, SOURDOUGH CROUTONS, GRUYÈRE 19

- FROM THE GRILL -

GF BLACK ANGUS BEEF

8 oz. FILET MIGNON* 71

8 oz. RIB EYE CAP* 71

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 GLAZED 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 (M)

BRANDIED LOBSTER CREAM

MARKET VEGETABLES

BLACK TRUFFLES

149

COLORADO

LAMB CHOPS

BABY CARROTS

HARISSA, 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 (M)

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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