

ICE COLD SHELLFISH TOWER 212 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 31

SHELLFISH HALF MAINE LOBSTER GF ESPELETTE DIJONNAISE 59

1/2 LB KING CRAB GF TOGARASHI MAYO 108

APPETIZERS (M) MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUT, TRIO OF PEPPER, SESAME 30

CAVIAR TWINKIE KALUGA CAVIAR, YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISH 40

CACIO E PEPE GNOCCHI VEG WILD MUSHROOMS, PARMIGIANO REGGIANO 34

(M) HAND-CUT PRIME STEAK TARTARE* TRADITIONAL PREPARATION, GRILLED CIABATTA 29

ROASTED BONE MARROW SHORT RIB MARMALADE, CRISPY GARLIC, GRILLED CIABATTA 36

PAN SEARED HUDSON VALLEY FOIE GRAS FRENCH TOAST, FLORIDA CITRUS 37

ROASTED BUTTERNUT SQUASH SOUP VEG BLACK TRUMPET MUSHROOMS, FARRO, CHESTNUTS 23

SALADS KALE SALAD GF,V PINE NUT & QUINOA GRANOLA, FLORIDA CITRUS, TAHINI-TURMERIC DRESSING 24

CHOPPED 'WEDGE' GF BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 24

MICHAEL'S WALDORF VEG GREEN APPLE, GRAPE, CELERY, TOASTED WALNUTS, POPPY-YOGURT DRESSING 24

CLASSIC CAESAR ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL 22

- SIGNATURES -

(M) MAINE

LOBSTER POT PIE

BRANDIED LOBSTER CREAM
WINTER BLACK TRUFFLE
MARKET VEGETABLES

130

**AUSTRALIAN WAGYU
PASTRAMI-SPICED**

SHORT RIB GF

FORK CRUSHED POTATOES
"THOUSAND ISLAND"
HOLLANDAISE

87

**ROASTED AMISH
HALF CHICKEN GF**

WINTER BLACK TRUFFLE
POTATO PURÉE
GLAZED CARROTS

45

**MISO-GLAZED
SEA BASS**

BEECH MUSHROOMS
EDAMAME, BOK CHOY, DASHI

64

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**

FROM THE SEA GF

AHI TUNA **54**

WHOLE BRANZINO **64**

FAROE ISLAND SALMON **59**

DRY AGED GF

PORTERHOUSE 40 OZ **225**

BONE-IN RIB EYE 22 OZ **140**

TOMAHAWK 34 OZ **260**

JAPANESE WAGYU GF

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

AUSTRALIAN CUTS GF

WAGYU BONE-IN NY STRIP 16 OZ **180**

RACK OF LAMB 14 OZ **67**

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 **12**

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 20

BROCCOLINI & CHEESE GF

POTATO PURÉE GF, VEG

CREAMED SPINACH VEG

(M) BLACK TRUFFLE MAC & CHEESE VEG

GRILLED ASPARAGUS VEG

BAKED POTATO GF

TRIO OF SIDES PLEASE SELECT THREE : 52

(M) 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