



**SHELLFISH PLATTER 185**

OYSTERS, JUMBO PRAWNS, AHI POKE  
1/2 MAINE LOBSTER, DIVER SCALLOPS



**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 25

**CLASSIC CAESAR CBGF** LITTLE GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL, PARMESAN 17

**THE 'WEDGE' GF** BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK-RANCH DRESSING 19

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

**FRENCH ONION SOUP** CARAMELIZED ONIONS, SOURDOUGH CROUTONS, GRUYÈRE 17

**- 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

**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

**GF 30 DAY DRY-AGED**

40 | 48 | 60 oz. PRIME TOMAHAWK\* MP

PORTION AVAILABILITY & PRICING  
MAY VARY. PLEASE INQUIRE WITH  
SERVER.

**AMERICAN**

**GF WAGYU**

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

**GF FROM THE SEA**

14 oz. MEDITERRANEAN BRANZINO 64

8 oz. ATLANTIC SALMON 53

**AUSTRALIAN**

**GF WAGYU**

8 oz. FILET MIGNON\* 109  
WESTHOLME | QUEENSLAND, AUS

**- SIGNATURES -**

**MAINE LOBSTER**

**POT PIE**

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**

8 oz. FILET **GF**

TOPPED WITH KING CRAB

BÉARNAISE

135

**ACCOMPANIMENTS**

ALASKAN KING CRAB OSCAR 35 | WAGYU BONE MARROW 28 | SMOKED BLUE CHEESE CRUST 11

SEARED SCALLOPS 12 EA

**SAUCE TRIO** PLEASE SELECT THREE: 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI | HOT SAUCE

**MARKET SIDES**

**VEG** TRIO MUSHROOMS, SOY MIRIN GLAZE 20 CLASSIC POTATO PURÉE 17 **VEG**

**VEG** BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 17 BLACK TRUFFLE MAC & CHEESE 21 **VEG**

**GF, VEG** SAUTÉED BROCCOLI, CHILI GARLIC CRUNCH 15 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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