

DINNER

M SHELLFISH PLATTER 185

oysters, jumbo prawns, ahi poke
1/2 maine lobster, scallops

CAST-IRON BROILED

red miso butter
charred lemon

ICE-COLD*

gin-spiked cocktail
champagne mignonette
green goddess

PETROSSIAN CAVIAR SERVICE*

ROYAL OSSETRA 30G 179

IMPERIAL OSSETRA 30G 199

traditional service
chives, creme fraiche, red onion, eggs mimosa
cast iron buttermilk chive pancakes

CHILLED SEAFOOD & CRUDO

CHEF'S OYSTER SELECTION* 24/48 GF

champagne mignonette

HALF MAINE LOBSTER MP GF

espelette dijonnaise

JUMBO SHRIMP COCKTAIL 35 GF

gin-spiked cocktail sauce

1/4 LB. KING CRAB MP GF

green goddess

APPETIZERS & SALADS

M MICHAEL'S AHI TARTARE* 32 CBGF

asian pear, pine nuts, trio of peppers, garlic, sesame

STEAK TARTARE* 25 GF

kimchi, espelette, A5 tallow potato gaufrettes

DUCK SPRING ROLLS 25

ginger-chili, shiitake, shiso, cilantro, scallion

SEARED SCALLOPS 36 GF

cauliflower cream, toasted hazelnuts, blood orange

CLASSIC CAESAR 17 CBGF

little gem lettuce, white anchovy
garlic streusel, parmesan

THE 'WEDGE' 19 GF

blue cheese, bacon, egg, tomato, red onion
buttermilk-ranch dressing

CORN CAPPELLETTI 49

summer truffle, koji cream, fennel pollen

FROM THE GRILL

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

30-DAY DRY AGED

40 | 48 | 60 oz. prime tomahawk* MP

portion availability & pricing may vary.
please inquire with server.

FROM THE SEA

14 oz. mediterranean branzino 64

8 oz. atlantic salmon 53

JAPANESE WAGYU

minimum 3 oz. per order

A5 wagyu filet* 40 PER OUNCE

Miyazaki, Japan

A5 wagyu snow beef striploin* 65 PER OUNCE

Hokkaido, Japan

AMERICAN WAGYU

16 oz. bone-in cowboy rib eye* 139

black hawk farms | Kentucky, USA

AUSTRALIAN WAGYU

8 oz. Filet mignon* 109

westholme | Queensland, AUS

SIGNATURES

M MAINE LOBSTER POT PIE 149

brandied lobster cream, market vegetables, black truffles

COLORADO LAMB CHOPS 51 GF

baby carrots, harissa, lime yogurt, herb beef jus

ROASTED HALF MARY'S CHICKEN 58 GF

za'atar, summer vegetables, carrot puree, chicken jus

FILET TRIO 4 oz. EA 251 GF

Angus filet, Australian wagyu filet, A5 wagyu filet

20 oz. AUSTRALIAN WAGYU CHATEAUBRIAND 199 GF

potato puree & herbed butter

SERVES 2-4

ACCOMPANIMENTS

alaskan crab oscar 32 GF

wagyu bone marrow 28

smoked blue cheese crust 11 GF

sauce trio 12

please select three: bourbon steak sauce, hot sauce
creamy horseradish, bearnaise, au poivre

MARKET SIDES

trio mushrooms 20

asparagus, lemon, pistachio & pine nut aillade 17 GF

honey roasted carrots, fava bean besara 17 GF

classic potato puree 17 GF

M black truffle mac & cheese 21

creamed spinach, feta, crispy onions 17

Executive Chef: Gabriel Pulido

M Designates a chef Michael Mina Signature

BOURBON STEAK

A MICHAEL MINA RESTAURANT

*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

GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE