

DINNER

SHELLFISH PLATTER MP CBGF

oysters, 1/2 maine lobster
shrimp, little neck clams

MI CAST-IRON BROILED

red miso butter
charred lemon
lemongrass tea

ICE-COLD*

gin-spiked cocktail
espelette-dijonnaise
green goddess

CHILLED SEAFOOD & SHELLFISH

CHEF'S OYSTER SELECTION* 36 GF

rosé mignonette

HALF MAINE LOBSTER 56 GF

espelette-dijonnaise

MI MICHAEL'S AHI TARTARE* 32 CBGF

asian pear, pine nuts, trio of peppers, quail egg, sesame

HAMACHI CRUDO 28 GF

cucumber, passion fruit, leche de tigre, radish

JUMBO SHRIMP COCKTAIL 38 GF

gin-spiked cocktail sauce

OSETRA CAVIAR 'TWINKIE'* 39

yuzu crème fraîche, red onion, egg, cornbread

APPETIZERS & SALADS

CLASSIC CAESAR* 20 CBGF

little gem lettuce, garlic streusel, parmesan
creamy caper vinaigrette

BROILED BONE MARROW* 31

herb-crust, red wine glazed onions
grilled ciabatta

HAND-CUT STEAK TARTARE 27

capers, cornichon, garlic confit
grilled noble bread

THE 'WEDGE' 19 GF

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

FRESH HEARTS OF PALM SALAD 19 GF, PB

butter lettuce, avocado, grapefruit, red wine vinaigrette

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF* GF

8 oz. filet mignon 69
10 oz. prime skirt steak 56
14 oz. new york strip 90
7 oz. bavette steak 52
20 oz. cowboy ribeye 98

TABLESIDE HAY-SMOKED CART* CBGF

32 oz. dry-aged tomahawk, wood-roasted tomato
duchess potato, black truffle jus 218

WORLD OF WAGYU* CBGF

10 oz. mishima american wagyu flat iron 74
7 oz. mishima american wagyu new york strip 84
japanese A5 ribeye 47 PER OZ | 3 oz minimum

FROM THE SEA* CBGF

6 oz atlantic salmon 51

SIGNATURES

MI MAINE LOBSTER POT PIE MP

brandied lobster cream, market vegetables, black truffles

PAN-SEARED PACIFIC HALIBUT 68 GF

olive gremolata, asparagus, basil emulsion

'TWO WASH RANCH' JIDORI CHICKEN 49 GF

potato gratin, espelette butter, caramelized onion jus

WAGYU BEEF DUO* 170 CBGF

3 oz. japanese A5 ribeye & 5 oz. american flat iron

ACCOMPANIMENTS

black truffle butter 12 GF, VEG

miso broiled shrimp 22 CBGF

horseradish crust 9 VEG

seared foie gras 32

sauce trio 17

please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise, au poivre, chimichurri

MARKET SIDES

horseradish whipped potato, chives 17 GF

glazed mushrooms, mirin, white soy 18 VEG

MI black truffle mac & cheese 18 CBV

grilled asparagus, banyuls vinaigrette 17 GF

loaded baked potato, bacon, cheese sauce 16 GF, CBV

classic potato purée, butter 17 GF

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

BOURBON STEAK

A MICHAEL MINA RESTAURANT

MI Designates a chef Michael Mina Signature

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

GF GLUTEN FREE | VEG VEGETARIAN | PB PLANT BASED | CBV CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE