

DINNER

SHELLFISH PLATTER MP CBGF
oysters, 1/2 maine lobster
shrimp, little neck clams

M **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

M **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 'TWINKIEE'* **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

CHERRY TOMATO TART **26** VEG
basil pesto, castlevetrano olives
tondo glaze, burrata cheese

HEARTS OF PALM SALAD **19** GF, PB
butter lettuce, avocado, grapefruit,
poppyseeds, red wine vinaigrette

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF* GF
8 oz. filet mignon **69**
14 oz. new york strip **90**
7 oz. bavette steak **54**
20 oz. cowboy ribeye **98**

TABLESIDE HAY-SMOKED CART* CBGF
32 oz. dry-aged tomahawk, wood-roasted tomato
duchess potato, black truffle jus **218**

FROM THE SEA* CBGF
6 oz atlantic salmon **51**

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

SIGNATURES

M **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**
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
jalapeño creamed corn, cotija, cilantro **16** GF, VEG
M 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

M 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