

DINNER

M SHELLFISH PLATTER

CAST-IRON BROILED 155

4 oysters, 4 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
hot miso butter

ICE COLD TOWER 175

6 oysters, 6 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
tuna tartare

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250

IMPERIAL OSSETRA 30G 350

DUO OF CAVIARS 590

traditional service
sieved egg, red onion, creme fraiche, chives, blini

CHILLED SEAFOOD & CRUDO

OYSTERS ON THE HALF 32

north & mid-atlantic region, traditional accoutrement

1/2 MAINE LOBSTER 64

dijonnaise

1/4 LB ALASKAN SNOW CRAB 46

green goddess

CAVIAR TWINKIE 44

cornbread cake, yuzu creme fraiche

APPETIZERS

BLACK TRUFFLE AGNOLOTTI 32

straciatella, truffle butter, parmesan

PRIME STEAK TARTARE 32

traditional garnishes, house-made chips

MARYLAND CRAB CAKE 34

pink peppercorn tartar, old bay, citrus

ROASTED BONE MARROW 32

lemon herb breadcrumbs, pickled mustard seeds

SEARED SCALLOPS 34

sweet corn espuma, fava beans, pickled jicama

BRAISED OCTOPUS 34

piquillo peppers, garlic aioli, fingerling potatoes

SHRIMP COCKTAIL 38

gin-spiked cocktail sauce, fresh horseradish

HAMACHI CRUDO 24

grapefruit, calamansi ponzu, crispy lotus root

M MICHAEL'S TUNA TARTARE 37

asian pear, pine nut, trio of peppers, sesame

MINI LOBSTER ROLL 48

imperial daurenki caviar, warm beignet

SOUPS & SALADS

ROASTED TOMATO GAZPACHO 22

snow crab, fresno pepper, crispy baguette

SALAD OF ENDIVE 22

fuji apple, stilton, spiced walnuts, cider vinaigrette

THE 'WEDGE' 22

blue cheese, bacon, egg, tomato, onion, buttermilk dressing

MICHAEL'S WALDORF SALAD 20

green apple, red grapes, poppyseed yogurt dressing

CLASSIC CAESAR 22

baby gem lettuce, parmesan, garlic streusel

SIGNATURES

PHYLLO-CRUSTED SOLE 52

horseradish, potato puree, caviar beurre blanc

M MAINE LOBSTER POT PIE 130

black truffle, brandied cream, seasonal vegetables

HARISSA LAMB CHOP 65

roasted baby carrots, lamb jus, black lime labneh

BELL & EVANS BRICK CHICKEN 48

roasted fingerlings, fennel asparagus salad,
lemongrass chicken jus

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS

10 oz. prime hanger steak 54

8 oz. center-cut filet 74

14 oz. new york strip 86

16 oz. delmonico 96

16 oz. bone-in 45 day dry-aged New york 110

20 oz. bone-in 100 day dry-aged cowboy 132

LARGE FORMAT

-CARVED TABLESIDE-

32 oz. prime dry-aged porterhouse 144

wagyu tomahawk MKT

FROM THE SEA

7 oz. ora king salmon 54

ahi tuna & seared foie gras 64

WORLDWIDE WAGYU

7X FARMS, COLORADO

14 oz. boneless ribeye 135

SENKU FARMS, AUSTRALIA

6 oz. petite filet 76 | 7 oz. ribcap 89

A5 wagyu striploin *miyazaki, japan*

4 oz 176 | 8 oz 352

A5 chateau uenae striploin *hokkaido, japan*

4 oz 320 | 8 oz 640

A5 WAGYU DUO

4 oz. cuts of chateau uenae and miyazaki 496

ACCOMPANIMENTS

half maine lobster 64

grilled shrimp 32

3 oz. roasted foie gras 30

horseradish crust 12

truffle butter 12

sauce trio 10

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

MARKET SIDES

M black truffle mac & cheese 22

roasted mushrooms, garlic-herb butter 20

roasted carrots, maple miso glaze, sesame 17

creamed spinach, crispy shallots 18

crispy brussels sprouts, honey, lime 18

loaded baked potato deluxe 18

whipped potatoes, chives, butter 18

asparagus, pecan gremolata 20

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:

Quentin Welch

M Designates a chef Michael Mina Signature

*EATING RAW OR UNDERCOOKED FISH,
SHELLFISH, EGGS OR MEAT INCREASES THE
RISK OF FOODBORNE ILLNESS. PLEASE ALERT
YOUR SERVER TO ANY FOOD ALLERGIES