

BOURBON STEAK

A MICHAEL MINA RESTAURANT

SHELLFISH

OYSTERS ON THE HALF SHELL* 24
champagne mignonette

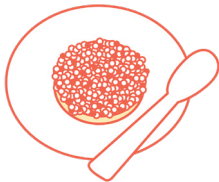
SHRIMP COCKTAIL 23
gin-spiked cocktail sauce, horseradish

HALF MAINE LOBSTER 42
espelette dijonnaise

SHELLFISH PLATTER* 105
oysters on the half shell, chef's ceviche
half maine lobster, shrimp cocktail
trio of sauces

CAVIAR

CAVIAR SERVICE
cast-iron buttermilk pancake
traditional garnishes



by Petrossian of Paris
*1 oz royal daurenki** 125
*1 oz imperial ossetra** 165

RED ALASKAN KING CRAB MKT PRICE

sweet, succulent leg meat from the icy waters of the bering sea. steamed to perfection and served with espelette dijonnaise and fresh lemon.
a luxurious, ocean-fresh delicacy known for its rich flavor & tender texture.

BLACK TRUFFLE BREAD 14
maldon sea salt

SALADS & APPETIZERS

FRESH HEARTS OF PALM SALAD 17
butter lettuce, ruby red grapefruit, avocado
radish, poppy seed, dijon vinaigrette

PETITE ROMAINE CAESAR 16
garlic streusel, creamy caper dressing
vacche rosse parmesan

THE "WEDGE" 16
bacon, egg, red onion, tomato
point reyes blue cheese, buttermilk ranch dressing

ONION SOUP GRATIN 15
caramelized onions
trio of cheeses, garlic baguette

MICHAEL MINA'S TUNA TARTARE* 24
quail egg, pine nut, mint, asian pear
garlic, trio of chili peppers, habanero-sesame oil

BACON-WRAPPED SCALLOPS* 24
bing cherry, turnip, marcona almond
madeira emulsion

'INSTANT' BACON 22
heritage pork belly, tempura oyster
shaved cabbage, black pepper soy glaze

JUMBO LUMP CRAB CAKE 26
pink peppercorn tartar sauce
old bay, florida citrus

TRUFFLE TREAT

BLACK TRUFFLE AGNOLOTTI 47
burrata cheese filling, truffle butter

FROM THE GRILL

SIMPLY GRILLED

- 10oz CENTER-CUT FILET MIGNON* 69
- 14oz NEW YORK STRIP* 67
- 16oz DELMONICO RIBEYE 76
- 32oz PORTERHOUSE 84
- FAROE ISLAND KING SALMON* 41

SPECIALTY CUTS

- A5 STRIPLOIN JAPAN 132
available in 4oz increments
- 8oz WAGYU SRF RIB CAP* USA 95
- 16oz BONE-IN NEW YORK STRIP USA 72
- 22oz DRY-AGED COWBOY RIBEYE* USA 105

ACCOMPANIMENTS

- BÉARNAISE 8
- CHIMICHURRI 6
- DIVER SCALLOPS* 22
- BOURBON STEAK SAUCE 6
- BLACK TRUFFLE BUTTER 5
- HALF MAINE LOBSTER 42
- RED WINE DEMI 6
- BLUE CHEESE CRUST 5
- GRILLED PRAWNS 18

BOURBON STEAK CLASSICS

- MAINE LOBSTER POT PIE 82
market vegetables, russet potatoes
black truffle, brandy-lobster cream
- HAY-SMOKED TOMAHAWK* 205
potato crusted fondant potatoes
red wine demi glace
- SLOW ROASTED PRIME RIB 58
blue cheese popover, fresh horseradish
black truffle au jus
limited availability

FISH

- BIG EYE TUNA AU POIVRE* 56
morel mushrooms, wilted spinach
peppercorn sauce
- MISO BROILED SEABASS 42
baby squash, shishito peppers
ginger dashi

FARM & FLOCK

- RED WINE BRAISED WAGYU SHORT RIB 51
shallot jam, whipped celery root
roasted bone marrow
- ESPELETTE BUTTER ROASTED CHICKEN 42
haricot verts, caramelized onion jus
espelette butter

SIDES

- GRILLED ASPARAGUS, BÉARNAISE 15
- CREAMY MAC & CHEESE, BLACK TRUFFLE 17
- LOADED BAKED POTATO, ALL THE FIXINS 15
- ROASTED MUSHROOMS, GARLIC-HERB BUTTER 15
- CREAMED SPINACH, CRISPY SHALLOTS 15
- JALAPEÑO CREAMED CORN, CILANTRO 15
- WHIPPED POTATOES, ECHIRÉ BUTTER 15
- CHARRED BROCCOLINI, PRESERVED LEMON 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Prices exclusive of tax and gratuity. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.