

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

CAVIAR SERVICE*

WHITE STURGEON 30G 179
OSCIETRA 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

CLASSIC CAESAR 17 CBGF
little gem lettuce, white anchovy, garlic streusel, parmesan

STEAK TARTARE* 25 GF
kimchi, espelette, A5 tallow potato gaufrettes

SPRING VEGETABLE SALAD 17 GF
butter lettuce, avocado, pistachios, mustard vinaigrette

DUCK SPRING ROLLS 25
ginger-chili, shiitake, shiso, cilantro, scallion

THE 'WEDGE' 19 GF
blue cheese, bacon, egg, tomato, red onion
buttermilk-ranch dressing

SEARED SCALLOPS 36 GF
cauliflower cream, toasted hazelnuts, blood orange

CORN CAPPELLETTI 49
summer truffle, koji cream, fennel pollen

FROM THE GRILL

BLACK ANGUS BEEF
8 oz. filet mignon* **71**
14 oz. prime NY strip steak* **84**
16 oz. prime delmonico rib eye* **89**

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

30-DAY DRY AGED
40 | 48 | 60 oz. prime tomahawk* **MP**

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

AMERICAN WAGYU
black hawk farms | Kentucky, USA

10 oz. flat iron* **71**
16 oz. bone-in cowboy rib eye* **139**

FROM THE SEA
16 oz. australian barramundi **63**
8 oz. atlantic salmon **53**

AUSTRALIAN WAGYU
westholme | Queensland, AUS

8 oz. filet mignon* **109**
12 oz. NY strip steak* **115**

SIGNATURES

M MAINE LOBSTER POT PIE 149
brandied lobster cream, market vegetables, black truffles

ROASTED HALF MARY'S CHICKEN 58 GF
za'atar, summer vegetables, carrot puree, chicken jus

COLORADO LAMB CHOPS 51 GF
baby carrots, harissa, lime yogurt, herb beef jus

FILET TRIO 4 oz. EA 251 GF
Angus filet, Australian wagyu filet, A5 wagyu filet

20 oz. AUSTRALIAN WAGYU CHATEAUBRIAND 225 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, chimichurri

MARKET SIDES

trio mushrooms **20**
haricot verts, lemon, pistachio & pine nut aillade **17 GF**
roasted cauliflower, miso bagna cauda, raisins, almonds **17**
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

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