

DINNER

M SHELLFISH PLATTER MP CBGF

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

CAST-IRON BROILED
red miso butter
charred lemon
lemongrass tea

ICE-COLD TOWER*
gin-spiked cocktail
espelette-dijonnaise
green goddess

CHILLED SEAFOOD & SHELLFISH

CHEF'S OYSTER SELECTION* 36 GF
rosé mignonette

HALF MAINE LOBSTER 56 GF, PB
espelette-dijonnaise

M MICHAEL'S AHI TARTARE* 32 GF
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

HEIRLOOM 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

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

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF* GF
8 oz. filet mignon **69**
10 oz. prime skirt steak **61**
14 oz. new york strip **90**
7 oz. bavette "chef's cut" **56**
20 oz. cowboy ribeye **98**

WORLD OF WAGYU* CBGF
10 oz. mishima wagyu flat iron **74**
7 oz. mishima wagyu new york strip **84**
japanese A5 ribeye **47** per oz | 3 oz minimum

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

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

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, cheddar **16 GF, CBV**
classic potato purée, butter **17 GF**

M Designates a chef Michael Mina Signature

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.
GF GLUTEN FREE | VEG VEGETARIAN | PB PLANT BASED | CBV CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE