

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*

ROYAL OSSETRA 30G 199
IMPERIAL OSSETRA 30G 215

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

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

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

LOBSTER MEZZALUNA 65
calabrian chili, fennel, garlic streusel

FRENCH ONION SOUP 19
caramelized onion, sourdough croutons, gruyere

ROASTED OCTOPUS 25
charred romesco, black garlic puree, chimichurri

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
whole 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

DUKKAH SPICED LAMB SHANK 57
tabbouleh, pomegranate glaze, pickled fresnos

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
haricots verts, lemon, pistachio & pine nut aillade 17 GF
crispy brussels sprouts, miso caramel, garlic cashew 17 GF
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

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