

BOURBON STEAK

A MICHAEL MINA RESTAURANT

ICE COLD SHELLFISH TOWER 212 GF

6 oysters, 4 shrimp, half maine lobster
1/2 lb king crab
champagne mignonette, cocktail sauce,
espelette dijonnaise, togarashi mayo

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250
IMPERIAL BAIKA 30G 300
IMPERIAL OSSETRA 30G 350
sieved eggs, crème fraîche, chives, red onion
blini, toast points

A LA CARTE CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* GF 34

champagne mignonette, cocktail sauce

HALF MAINE LOBSTER GF 59

espelette dijonnaise

JUMBO SHRIMP COCKTAIL GF 33

cocktail sauce

1/2 LB. KING CRAB GF 110

togarashi mayo

APPETIZERS

MI MICHAEL'S AHI TARTARE* 30

asian pear, pine nuts, duo of peppers, sesame

SALMON POPPERS 35

crispy rice, sesame, ossetra caviar

CAVIAR TWINKIE 40

ossetra caviar, yuzu crème fraîche, traditional garnish

CACIO E PEPE GNOCCHI 34

wild mushrooms, parmigiano reggiano

ROASTED BONE MARROW 36

short rib marmalade, crispy garlic, grilled ciabatta

SPICY BEEF LETTUCE CUPS 32

thai chili, little gem lettuce, crispy rice

SALADS

KALE SALAD GF,V 27

pine nuts & quinoa granola, stone fruit
tahini-turmeric dressing

CHOPPED WEDGE GF 26

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

CLASSIC CAESAR 26

romaine hearts, white anchovy, garlic streusel

SIGNATURES

MI MAINE LOBSTER POT PIE 140

brandied lobster cream, winter black truffle
market vegetables,

AUSTRALIAN-WAGYU

PASTRAMI-SPICED SHORT RIB GF 87

fork crushed potatoes, "thousand island" hollandaise

ROASTED AMISH HALF CHICKEN GF 46

winter black truffle, potato purée, glazed carrots

MISO-GLAZED SEA BASS 66

maitake mushrooms, edamame, bok choy, dashi

PRIME CUTS GF

CERTIFIED ANGUS RIB CAP 8 OZ 105

FILET MIGNON 8 OZ 68

NEW YORK STRIP 14 OZ 83

SKIRT STEAK 10 OZ 62

DRY AGED GF

PORTERHOUSE 40 OZ 255

BONE-IN RIB EYE 22 OZ 151

TOMAHAWK 34 OZ 260

FROM THE SEA GF

AHI TUNA 54

WHOLE BRANZINO 68

FAROE ISLAND SALMON 59

WORLD OF WAGYU GF

JAPANESE Kuroge "A5" Eye Of The Ribeye 8 OZ 220

AUSTRALIAN Westholme Delmonico 16 OZ 185

AMERICAN Snake River Farms Filet Mignon 8 OZ 135

ACCOMPANIMENTS

Half Maine Lobster 59

Grilled Jumbo Shrimp 25

King Crab "Oscar" 38

Bone Marrow 18

Blue Cheese Crust 9

Truffle Butter 12

TRIO OF SAUCES

12 OR 5 EA GF

please select three:

Bourbon Steak Sauce

Creamy Horseradish

Red Wine Jus

Au Poivre

Chimichurri

Béarnaise

MARKET SIDES

TRIO OF SIDES 55 OR 21 EA

please select three:

Broccolini & Cheese GF

Creamed Spinach VEG

Potato Purée VEG

MI Black Truffle Mac & Cheese VEG

Baked Potato GF

FOR YOUR CONVENIENCE, A SERVICE
CHARGE OF 20% IS ADDED TO ALL CHECKS.



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



MICHAEL MINA FAVORITES GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN