

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
espelette-dijonnaise

BAGEL AND LOX* 25 CBGF
beet cured salmon, red onion, cucumber
dill cream, sourdough-caper bagel

M MICHAEL'S AHI TARTARE* 32 GF
asian pear, pine nuts, trio of peppers
quail egg, sesame-habanero oil

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

CRISPY DUCK CONFIT 28 CBGF
farro risotto, apple-maple jam
shaved carrots, sherry vinaigrette

WAGYU BEEF CARPACCIO* 29 CBGF
a5-fat washed knob creek flambé
arugula, grilled ciabatta, potato souffles

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

AUTUMN MUSHROOM TART 26 VEG
puff pastry, seasonal mushrooms, gruyère
mustard vinaigrette

TUSCAN KALE SALAD 19 GF, VEG
roasted delicata squash, aged goat cheese
golden raisins, hazelnut vinaigrette

SIGNATURES

ROASTED JIDORI CHICKEN 49 GF
butternut squash purée
porcini butter, roasted onion jus

MAINE LOBSTER POT PIE MP
brandied lobster cream
market vegetables, black truffle
M

WAGYU BEEF DUO* 170 CBGF
3 oz. japanese A5 ribeye
5oz. american flat iron

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF* GF
8 oz. filet mignon **69**
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 american wagyu flat iron **74**
6 oz. icon australian wagyu ribeye **102**
7 oz. mishima american wagyu new york strip **84**
japanese A5 ribeye **47** per oz | 3 oz minimum

FROM THE SEA TO THE SKY * CBGF
6 oz. atlantic salmon, lemon butter **51**
6 oz. stonington bay scallop, grilled lemon **65**
10 oz. carina duck breast, "à l'orange" **51**
6 oz. swordfish, citronette **64**
14 oz. harissa marinated lamb rack, lime yogurt **98**

M TABLESIDE HAY-SMOKED CART* CBGF
32 oz. dry-aged tomahawk, creamed spinach
crispy phyllo, black truffle jus **218**

MARKET SIDES

horseradish whipped potato, chives **17 GF, VEG**
glazed mushrooms, mirin, white soy **18 VEG**
cauliflower, calabrian chili, white balsamic glaze **17 GF**
M black truffle mac & cheese, white cheddar **18 CBV**
creamed brussels sprouts, parmesan, fennel pollen **18 GF, VEG**
maine lobster mac, lemon zest, garlic breadcrumbs **29**
wagyu beef fried rice, chinese sausage, korean short rib **28 CBGF**
loaded baked potato, bacon, cheddar **16 GF, CBV**
classic potato purée, butter **17 GF, VEG**

ACCOMPANIMENTS

black truffle butter **12 GF, VEG**
miso broiled shrimp **22 CBGF**
organic glazed mushrooms **20 VEG, GF**
broiled bone marrow, onion jam* **16 GF**
horseradish crust **9 VEG**
seared foie gras* **32 GF**
perigord black truffles **4** per g | 5 g minimum
sauce trio **17**
please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise*, au poivre, chimichurri

M Designates a chef Michael Mina Signature

BOURBON STEAK

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

A MICHAEL MINA RESTAURANT

*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