

—◇— SHELLFISH —◇—
HOT OR COLD

OYSTERS
ON THE HALF SHELL* 26
champagne mignonette

LITTLE NECK CLAMS* 23
cherry pepper granita

SHRIMP COCKTAIL 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

—◇— PLATTERS —◇—

4 west coast oysters
4 little neck clams
4 oishii shrimp cocktail
half maine lobster
dungeness crab legs

HOT SHELLFISH* 112
espelette lemon butter

CHILLED SHELLFISH* 145
sashimi trio, classic condiments

—◇— SASHIMI —◇—

trio of sauces:
coconut-lime
yuzu-tamari
pomegranate-orange

ORA KING SALMON 21

AHI TUNA 23

SCALLOP 25

KONA KAMPACHI 26

—◇— CAVIAR BITES —◇—
"THE ONLY CAVIAR"

CAVIAR TRIO* 115
parfait, "twinkee", tuna toro

CAVIAR PARFAIT* 55
smoked salmon, egg
crème fraîche, potato cake

CAVIAR "TWINKEE"* 55
red onion, egg, chive,
yuzu crème fraîche

CAVIAR & TUNA TORO* 55
fresh wasabi, tamari
23k gold

TRADITIONAL SERVICE

WHITE STURGEON* 165/oz or IMPERIAL OSETRA* 235/oz
buttermilk chive pancake, traditional garnishes

◀◀ **BLACK TRUFFLE BREAD 5** ▶▶
truffle butter, chives, maldon sea salt

SOUPS & SALADS

ONION SOUP GRATIN 18
trio of cheeses, garlic baguette

DUO OF SOUPS 17
artichoke and butternut squash
black trumpet mushrooms, chestnuts

PETITE ROMAINE CAESAR 20
garlic streusel, vacche rosse parmesan
creamy caper dressing

THE WEDGE 21
nueske's bacon, egg, red onion, tomato
point Reyes blue cheese
buttermilk ranch dressing

ORCHARD APPLE SALAD 20
chicories, aged white cheddar, pecans
maple-bourbon vinaigrette

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 31
quail egg, pine nuts, mint, apple pear
garlic, habanero-sesame oil

BACON-WRAPPED SCALLOPS* 32
cranberry, marcona almond
madeira emulsion

GOLDEN BEET "RAVIOLI" 23
stracciatella, basil, pistachio
pomegranate, yuzu vinaigrette

JAPANESE A5 STEAK TARTARE 45
fresh wasabi, chive potato cakes

BURRATA AGNOLOTTI 35
sunchoke, black truffle butter

A MICHAEL MINA CLASSIC

a savory and playful take on a childhood favorite

"CRAB CAKE POP-TART" 32
thai coconut curry

MARKET FISH

ORA KING SALMON 44
charred lemon, citronette

BONE-IN AHI TUNA CHOP 55
au poivre sauce

DOVER SOLE 95
caviar butter sauce

MEDITERRANEAN BRANZINO 49
oregano-caper vinaigrette

KONA KAMPACHI 52/68
filet or half, ginger-garlic soy

STEAKS AND CHOPS

8 oz CENTER CUT FILET MIGNON* 70
greater omaha

14 oz NEW YORK STRIP* 73
usda prime

24 oz BONE-IN RIBEYE* 98
usda prime

6 oz A5 JAPANESE WAGYU RIB CAP* 175
sendai prefecture

10 oz WAGYU NEW YORK STRIP* 110
sakura ranch, usa

16 oz BONELESS WAGYU RIBEYE* 139
masami cattle ranch, usa

LAMB CHOPS* 75
australia

ACCOMPANIMENTS

DIVER SCALLOPS 28

GRILLED SHRIMP 24

HALF MAINE LOBSTER 48

BÉARNAISE 5

CHIMICHURRI 4

HORSERADISH CRUST 6

BOURBON STEAK SAUCE 5

BLACK TRUFFLE BUTTER 8

RED WINE DEMI 5

◇ BOURBON STEAK SIGNATURES ◇

MAINE LOBSTER POT PIE 125
wild mushrooms, market vegetables
fingerling potatoes, black truffles
brandied lobster cream

**40 oz SALT-BAKED & BOURBON-FLAMED
AUSTRALIAN WAGYU TOMAHAWK* 375**
fondant potatoes, chimichurri

ENTREÉS

**DUNGENESS CRAB
SQUID INK SPAGHETTI* 75**
crab fat & uni butter
meyer lemon glazed crab legs

SEA BREAM BAKED IN GRAPE LEAVES* 67
zucchini carpaccio, oregano & caper vinaigrette

LINE-CAUGHT SWORDFISH PICATA 55
crab brandade, blistered cherry tomato, chili

BRAISED WAGYU SHORT RIB 68
graffiti cauliflower
whipped celery root, crispy bone marrow

BRICK HALF CHICKEN 42
butternut squash puree, brussels sprouts
caramelized onion demi

SIDES

WHIPPED POTATOES, LOTS O' BUTTER 15

THREE LITTLE LOADED BAKED POTATOES 15

CHAMPAGNE BATTERED ONION RINGS 15

FRIED BRUSSELS SPROUTS, HONEY MUSTARD 16

BLACK TRUFFLE MACARONI GRATINÉE 24

CHARRED BROCCOLINI, PRESERVED LEMON 16

MUSHROOMS, GARLIC & HERB BUTTER 16

CREAMED SPINACH, CRISPY SHALLOTS 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% will be included for parties of six or more which is distributed in its entirety to the service team.