

# 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 sauce

### **CRISPY DUCK CONFIT** 28 CBGF

farro risotto, confit garlic  
apple-maple jam, shaved carrots

### **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

### **WAGYU BEEF DUO\*** 170 CBGF

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

**M**

## FROM THE WOOD-FIRED GRILL

### **BLACK ANGUS BEEF\*** GF

8oz filet mignon 69  
14oz new york strip 90  
7oz bavette "chef's cut" 56  
20oz cowboy ribeye 98

### **WORLD OF WAGYU\*** CBGF

10oz mishima american wagyu flat iron 74  
6oz icon australian wagyu ribeye 102  
7oz mishima american wagyu new york strip 84  
japanese A5 ribeye 47 per oz | 3oz minimum

### **FROM THE SEA TO THE SKY\*** CBGF

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

### **M TABLESIDE HAY-SMOKED CART\*** CBGF

32oz 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** 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 FOODBORNE 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