

DINNER

M SHELLFISH PLATTER 185

oysters, jumbo prawns, ahi poke
1/2 maine lobster, peruvian 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 260

traditional service
chives, creme fraîche, 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

APPETIZERS & SALADS

TRUFFLE BREAD ROLL

brioche, black truffle butter 2

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MICHAEL'S AHI TARTARE* 32 CBGF
asian pear, pine nuts, trio of peppers, garlic, sesame

STEAK TARTARE* 25 GF

kimchi, espelette, A5 tallow potato gaufrettes

DUCK SPRING ROLLS 25

ginger-chili, shiitake, cilantro, scallion

FRENCH ONION SOUP 19

caramelized onion, sourdough croutons, gruyere

CLASSIC CAESAR 17 CBGF

little gem lettuce, white anchovy, garlic streusel, parmesan

THE 'WEDGE' 19 GF

blue cheese, bacon, egg, tomato, red onion
buttermilk-ranch dressing

A5 WAGYU RAGU 69

tagliatelle, pancetta, grana padano

ROASTED OCTOPUS 25

charred romesco, black garlic purée, 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

30-DAY DRY AGED

40 | 48 | 60 oz. prime tomahawk* MP

portion availability & pricing may vary.
please inquire with server.

FROM THE SEA

whole barramundi 63

8 oz. atlantic salmon 53

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

AMERICAN WAGYU

black hawk farms | Kentucky, USA

10 oz. flat iron* 71

16 oz. bone-in cowboy rib eye* 139

AUSTRALIAN WAGYU

westholme | Queensland, AUS

8 oz. filet mignon* 109

12 oz. NY strip steak* 115

SIGNATURES

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MAINE LOBSTER POT PIE 149
brandied lobster cream, market vegetables, black truffles

DUKKAH SPICED LAMB SHANK 57

tabbouleh, pomegranate glaze, pickled fresnos

ROASTED HALF MARY'S CHICKEN 58 GF

za'atar, market vegetables, carrot purée, chicken jus

FILET TRIO 4 oz. EA 251 GF

Angus filet, Australian wagyu filet, A5 wagyu filet

20 oz. AUSTRALIAN WAGYU CHATEAUBRIAND 235 GF

potato purée & herbed butter

SERVES 2-4

ACCOMPANIMENTS

alaskan crab oscar 35 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 purée 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