

—◇— SHELLFISH —◇—
A LA CARTE

OYSTERS
ON THE HALF SHELL* 26
champagne mignonette

SHRIMP COCKTAIL 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

—◇— SHELLFISH —◇—
PLATTER

4 west coast oysters
4 oishii shrimp cocktail
half maine lobster
sashimi trio
dungeness crab louie cups
diver scallop cocktail

serves up to 4 people 145

—◇— SASHIMI —◇—

ORA KING SALMON 21

AHI TUNA 23

DIVER SCALLOP 25

KONA KAMPACHI 26

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

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

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

CAVIAR PARFAIT* 55
smoked salmon, egg
crème fraîche, shallot 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

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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
cauliflower 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

BURRATA & PERSIMMON 23
basil, pistachio, pomegranate
yuzu vinaigrette

JAPANESE A5 STEAK TARTARE 45
fresh wasabi, crispy rice cakes

TRUFFLE AGNOLOTTI 35
stracciatella, 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
meyer lemon citronette

DOVER SOLE 95
caviar butter sauce

MEDITERRANEAN BRANZINO 49
oregano-caper vinaigrette

LINE-CAUGHT SWORDFISH 55
saffron-tomato vinaigrette

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

STEAKS AND CHOPS

8 oz CENTER CUT FILET MIGNON* 70
greater omaha

6 oz A5 JAPANESE WAGYU RIB CAP* 175
sendai prefecture

14 oz NEW YORK STRIP* 73
usda prime

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

24 oz BONE-IN RIBEYE* 98
usda prime

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

LAMB CHOPS* 75
new zealand

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

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

DUNGENESS CRAB SPAGHETTI* 75
blistered cherry tomato sauce, chili flakes, basil

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

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

SIDES

SPINACH SOUFFLÉ 21
bacon truffle cream

- WHIPPED POTATOES TRIO: CLASSIC, LOBSTER, HORSERADISH 17
- SCALLION POTATO CAKES, FRENCH ONION DIP 15
- CHAMPAGNE BATTERED ONION RINGS, SRIRACHA 16
- FRIED BRUSSELS SPROUTS, HONEY MUSTARD 16
- BLACK TRUFFLE MACARONI GRATINÉE, FRESH PARMESAN 24
- CHARRED BROCCOLINI, PRESERVED LEMON 16
- GRILLED OYSTER MUSHROOMS, CHIMICHURRI 19
- 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.