

DINNER

KAVIARI CAVIAR SELECTION

OSCIÈTRE PRESTIGE 252 | KRISTAL 195 | BAERI ROYAL 162

TRADITIONAL SERVICE OR SIGNATURE PARFAIT **M**

CONNOISSEUR TRIO 562

SAMPLE OF ALL THREE CAVIAR SELECTIONS

ADD CHAMPAGNE:

DOM PERIGNON 2015 98 GLASS

RUNIART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

LOUIS ROEDERER CRISTAL 2013 138 GLASS

CHILLED SEAFOOD & SHELLFISH

BROILED UPON REQUEST

M SHELLFISH PLATTER* MP GF
chef's merroir selection

1 LB WHOLE MAINE LOBSTER MP GF
dijonnaise

1/2 DOZEN OYSTERS* 34 GF
champagne mignonette

JUMBO SHRIMP COCKTAIL 38 GF
gin-spiked cocktail sauce

APPETIZERS & SALADS

BACON WRAPPED SCALLOPS 36
bing cherry, turnip, marcona almonds
madeira emulsion

SHORT RIB PAPPARDELLE 36
braised beef, english peas
wild mushrooms, parmigiano-reggiano

M MICHAEL'S AHI TUNA TARTARE* 34
pear, pine nut, garlic, mint
habanero, sesame oil

B.L.T WEDGE 25 GF
blue cheese, bacon, egg, tomato
onion, buttermilk ranch

AMERICAN WAGYU TARTARE* 48 GF
caviar pearls, fresh horseradish
farm yolk

CLASSIC CAESAR* 24
baby gem lettuce, garlic streusel
parmigiano-reggiano

ONION SOUP GRATIN 23
caramelized onion, trio of cheeses
garlic baguette

APPLE ORCHARD SALAD 25 GF
radicchio, aged white cheddar
candied pecan, maple vinaigrette

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF*
8 oz. FILET MIGNON 80
14 oz. BONELESS NEW YORK STRIP 84
16 oz. PRIME DELMONICO RIBEYE 94
20 oz. PRIME DRY-AGED COWBOY RIBEYE 165
28 oz. PRIME PORTERHOUSE 175

WORLD OF WAGYU*
8 oz. JAPANESE WAGYU FILET 130
12 oz. MISHIMA AMERICAN WAGYU NEW YORK STRIP 165
A5 HOKKAIDO WAGYU STRIPLOIN 46 per oz | 4 oz minimum

FROM THE SEA*
WHOLE GRILLED BRANZINO 68 GF
grilled lemon, salsa verde

FARM & FLOCK
MARY'S WHOLE FRIED CHICKEN 98
black truffle mac & cheese, haricot verts

KING SALMON 68 GF
grilled lemon, citrus vinaigrette

BRAISED WAGYU SHORT RIB 82 GF
cippolini onions, boursin polenta

SIGNATURES

50 oz. SNAKE RIVER FARMS
AMERICAN WAGYU TOMAHAWK*
whipped potato purée, mirin-soy
glaze mushrooms
294

M MICHAEL MINA'S
MAINE LOBSTER POT PIE
brandied lobster cream
market vegetables, black truffle
140

SOY MISO GLAZED
CHILEAN SEABASS*
coconut ginger sauce
black rice
71

MARKET SIDES

french green beans 18 GF
mushrooms, sesame, mirin-soy glaze 19 GF
glazed heirloom carrots 19 GF
crispy brussel sprouts, honey mustard 17
M black truffle mac & cheese, streusel 21
whipped potato purée 17 GF
american wagyu fried rice, sunny egg 23
creamed spinach, crispy shallots 21

ACCOMPANIMENTS

grilled shrimp 22 GF
blue crab 'oscar' 35 GF
butter-poached whole lobster 82 GF
horseradish crust 6
black truffle butter 8 GF
blue cheese crumbles 8 GF
sauce trio 15 or 6 ea GF
please select three: bourbon steak sauce, red wine jus
creamy horseradish, béarnaise*, au poivre, chimichurri

Executive Chef: Nicole Encarnación
Executive Sous Chef: Justin Hall

BOURBON STEAK

General Manager: Payton Sutherland
Asst General Manager: Brian Van Ryte

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 | **M** DESIGNATES A CHEF MICHAEL MINA SIGNATURE