

DINNER

M SHELLFISH PLATTER

CAST-IRON BROILED 155 4 oysters, 4 shrimp, 1/2 maine lobster, 1/4 lb. snow crab, hot miso butter

ICE COLD TOWER 175 6 oysters, 6 shrimp, 1/2 maine lobster, 1/4 lb. snow crab, tuna tartare

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250
IMPERIAL OSSETRA 30G 350
DUO OF CAVIARS 590
traditional service
sieved egg, red onion, creme fraiche, chives, blini

CHILLED SEAFOOD & CRUDO

OYSTERS ON THE HALF 32
north & mid-atlantic region, traditional accoutrement

RED SNAPPER CRUDO 26
aji amarillo, yuzu kosho, persimmon

SHRIMP COCKTAIL 38
gin-spiked cocktail sauce, fresh horseradish

M MICHAEL'S TUNA TARTARE 37
asian pear, pine nut, trio of peppers, sesame

CAVIAR TWINKIE 44
cornbread cake, yuzu creme fraiche

MINI LOBSTER ROLL 48
imperial daurenki caviar, warm beignet

APPETIZERS

BLACK TRUFFLE AGNOLOTTI 32
stracciatella, truffle butter, parmesan

PRIME STEAK TARTARE 32
traditional garnishes, house-made chips

MARYLAND CRAB CAKE 34
pink peppercorn tartar, old bay, citrus

ROASTED BONE MARROW 32
lemon herb breadcrumbs, pickled mustard seeds

SEARED SCALLOPS 34
smoked cauliflower, pecans, parmesan crisp

BRAISED OCTOPUS 34
piquillo peppers, garlic aioli, fingerling potatoes

SOUP & SALADS

FRENCH ONION SOUP 22
gruyère, swiss, baguette

SALAD OF ENDIVE 22
fuji apple, stilton, spiced walnuts, cider vinaigrette

THE 'WEDGE' 22
blue cheese, bacon, egg, tomato, onion, buttermilk dressing

ROASTED BEETS 24
goat cheese, candied hazelnuts, farro

CLASSIC CAESAR 22
baby gem lettuce, parmesan, garlic streusel

SIGNATURES

PHYLLO-CRUSTED SOLE 52
horseradish, potato puree, caviar beurre blanc

M MAINE LOBSTER POT PIE 130
black truffle, brandied cream, seasonal vegetables

HARISSA LAMB CHOP 65
roasted baby carrots, lamb jus, black lime labneh

BELL & EVANS BRICK CHICKEN 48
roasted fingerlings, crispy onion ring, lemongrass chicken jus

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS
10 oz. prime hanger steak **54**
8 oz. center-cut filet **74**
14 oz. new york strip **86**
16 oz. delmonico **96**
16 oz. bone-in 45 day dry-aged new york **110**
20 oz. bone-in 100 day dry-aged cowboy **132**

LARGE FORMAT
-CARVED TABLESIDE-
32 oz. prime dry-aged porterhouse **160**
36 oz. wagyu tomahawk **265**

FROM THE SEA
ora king salmon **54**
chilean seabass **67**

WORLDWIDE WAGYU

7X FARMS, COLORADO
14 oz. boneless ribeye **135**

SENKU FARMS, AUSTRALIA
6 oz. petite filet **76** | 7 oz. ribcap **89**

A5 wagyu striploin *miyazaki, japan*
4 oz. **176** | 8 oz. **352**
A5 chateau uenae striploin *hokkaido, japan*
4 oz. **320** | 8 oz. **640**

A5 WAGYU DUO
4 oz. cuts of chateau uenae and miyazaki **496**

KAGOSHIMA A5 RIBCAP
8 oz. **165**

ACCOMPANIMENTS

half maine lobster **64**
grilled shrimp **32**
horseradish crust **12**
truffle butter **12**
sauce trio **10**
please select three: bourbon steak sauce, bordelaise, creamy horseradish, bearnaise, au poivre

MARKET SIDES

M black truffle mac & cheese 22
roasted mushrooms, garlic-herb butter **20**
wild rice, pecans, apples **18**
creamed spinach, crispy shallots **18**
crispy brussels sprouts, honey, lime **18**
loaded baked potato deluxe **18**
whipped potatoes, chives, butter **18**
haricot verts, almond gremolata **20**

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:
Quentin Welch
M Designates a chef Michael Mina Signature

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES