

◆ 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

◆◆◆ **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 & 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 & 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 portion

## —◇— STEAKS & 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

**RED SNAPPER 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 purée, 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, SRIRANCHA 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.