

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

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

CLASSIC CAESAR 17 CBGF
little gem lettuce, white anchovy, garlic streusel, parmesan

STEAK TARTARE* 25 GF
kimchi, espelette, A5 tallow potato gaufrettes

THE 'WEDGE' 19 GF
blue cheese, bacon, egg, tomato, red onion
buttermilk-ranch dressing

DUCK SPRING ROLLS 25
ginger-chili, shiitake, cilantro, scallion

A5 WAGYU RAGU 69
tagliatelle, pancetta, grana padano

FRENCH ONION SOUP 19
caramelized onion, sourdough croutons, gruyere

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**

JAPANESE WAGYU
minimum 3 oz. per order

A5 wagyu filet* **40 PER OUNCE**
Miyazaki, Japan

30-DAY DRY AGED
40 | 48 | 60 oz. prime tomahawk* **MP**

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

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**

FROM THE SEA
whole barramundi **63**
8 oz. atlantic salmon **53**

AUSTRALIAN WAGYU
sher farms | Victoria, AUS

8 oz. filet mignon* **109**
12 oz. NY strip steak* **115**

SIGNATURES

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

ROASTED HALF MARY'S CHICKEN 58 GF
za'atar, market vegetables, carrot purée, chicken jus

DUKKAH SPICED LAMB SHANK 57
tabbouleh, pomegranate glaze, pickled fresnos

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 CBGF**
classic potato purée **17 GF**
M black truffle mac & cheese **21**
creamed spinach, feta, crispy onions **17**

TRUFFLE BREAD
brioche rolls, black truffle butter **12**

BOURBON STEAK

A MICHAEL MINA RESTAURANT

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

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