

DINNER

M SHELLFISH PLATTER MP CBGF

oysters, 1/2 maine lobster
shrimp, little neck clams

CAST-IRON BROILED

red miso butter
charred lemon
lemongrass tea

ICE-COLD TOWER*

gin-spiked cocktail
espelette-dijonnaise
green goddess

CHILLED SEAFOOD & SHELLFISH

CHEF'S OYSTER SELECTION* 36 GF

rosé mignonette

HALF MAINE LOBSTER 56 GF

espelette-dijonnaise

BAGEL AND LOX* 25 CBGF

beet cured salmon, red onion, cucumber
dill cream, sourdough-caper bagel

M MICHAEL'S AHI TARTARE* 32 GF

asian pear, pine nuts, trio of peppers
quail egg, sesame-habanero oil

JUMBO SHRIMP COCKTAIL 38 GF

gin-spiked cocktail sauce

OSETRA CAVIAR 'TWINKIEE' 39

yuzu crème fraîche, red onion, egg, cornbread

APPETIZERS & SALADS

CLASSIC CAESAR* 20 CBGF

little gem lettuce, garlic streusel, parmesan
creamy caper sauce

CRISPY DUCK CONFIT 28 CBGF

farro risotto, confit garlic
apple-maple jam, shaved carrots

WAGYU BEEF CARPACCIO* 29 CBGF

A5-fat washed knob creek flambé
arugula, grilled ciabatta, potato souffles

THE 'WEDGE' 19 GF

blue cheese, bacon, egg, tomato
red onion, buttermilk-ranch dressing

AUTUMN MUSHROOM TART 26 VEG

puff pastry, seasonal mushrooms
gruyère mustard vinaigrette

TUSCAN KALE SALAD 19 GF, VEG

roasted delicata squash, aged goat cheese
golden raisins, hazelnut vinaigrette

SIGNATURES

ROASTED JIDORI CHICKEN 49 GF

butternut squash purée
porcini butter, roasted onion jus

MAINE LOBSTER POT PIE MP

brandied lobster cream
market vegetables, black truffle

WAGYU BEEF DUO* 170 CBGF

3 oz. japanese A5 ribeye
5 oz. american flat iron

M

FROM THE WOOD-FIRED GRILL

BLACK ANGUS BEEF* GF

8oz filet mignon 69
14oz new york strip 90
20oz cowboy ribeye 98

WORLD OF WAGYU* CBGF

10oz mishima american wagyu flat iron 74
6oz icon australian wagyu ribeye 102
7oz mishima american wagyu new york strip 84
japanese A5 ribeye 47 per oz | 3oz minimum

FROM THE SEA TO THE SKY* CBGF

6oz atlantic salmon, lemon butter 51
6oz stonington bay scallop, grilled lemon 65
10oz carina duck breast, "à l'orange" 51
6oz swordfish, citronette 64
14oz herb crusted lamb rack, cherry jus 98

M TABLESIDE HAY-SMOKED CART* CBGF

32oz dry-aged tomahawk, creamed spinach
crispy phyllo, black truffle jus 218

MARKET SIDES

horseradish whipped potato, chives 17 GF, VEG
glazed mushrooms, mirin, white soy 18 VEG
cauliflower, calabrian chili, white balsamic glaze 17 GF
M black truffle mac & cheese, white cheddar 18 CBV
creamed brussels sprouts, parmesan, fennel pollen 18 GF, VEG
maine lobster mac, lemon zest, garlic breadcrumbs 29
wagyu beef fried rice, chinese sausage, korean short rib 28 CBGF
loaded baked potato, bacon, cheddar 16 GF, CBV
classic potato purée, butter 17 GF, VEG

ACCOMPANIMENTS

black truffle butter 12 GF, VEG
miso broiled shrimp 22 CBGF
organic glazed mushrooms 20 VEG, GF
broiled bone marrow, onion jam* 16 GF
horseradish crust 9 VEG
seared foie gras* 32 GF
perigord black truffles 4 per g | 5 g minimum
sauce trio 17
please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise*, au poivre, chimichurri

M Chef Michael Mina Signature

BOURBON STEAK

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

A MICHAEL MINA RESTAURANT

* THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.

GF GLUTEN FREE | VEG VEGETARIAN | PB PLANT-BASED | CBV CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE