

BOURBON STEAK

A MICHAEL MINA RESTAURANT

ICE COLD SHELLFISH TOWER 217 GF

6 oysters, 4 shrimp, half maine lobster
1.5 lb stone crab

champagne mignonette, cocktail sauce,
espelette dijonnaise, togarashi mayo

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 255
IMPERIAL BAIKA 30G 305
IMPERIAL OSSETRA 30G 355

sieved eggs, crème fraîche, chives, red onion
blini, toast points

A LA CARTE CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* GF 34

champagne mignonette, cocktail sauce

HALF MAINE LOBSTER GF 61

espelette dijonnaise

JUMBO SHRIMP COCKTAIL GF 35

cocktail sauce

1 LB FLORIDA STONE CRABS GF 60

whole grain dijonnaise
cocktail sauce

APPETIZERS

MI MICHAEL'S AHI TARTARE* 30

asian pear, pine nuts, duo of peppers, sesame

SALMON POPPERS 35

crispy rice, sesame, ossetra caviar

ROASTED BONE MARROW 36

short rib marmalade, crispy garlic, grilled ciabatta

SPICY BEEF LETTUCE CUPS 32

thai chili, little gem lettuce, crispy rice

MI HAND-CUT PRIME STEAK TARTARE* 29

traditional preparation, grilled ciabatta

CACIO E PEPE GNOCCHI 34 VEG

wild mushroom, spring peas, parmigianno reggiano

SALADS

KALE SALAD GF, VEG 27

pine nuts & quinoa granola, fruit mostarda,
tahini-turmeric dressing

CHOPPED WEDGE GF 26

blue cheese, bacon, egg, tomato, onion
buttermilk dressing

CLASSIC CAESAR 26

romaine hearts, white anchovy, garlic streusel

ORCHARD APPLE SALAD GF 27

endive, goat gouda, spiced candied pecans

SIGNATURES

MI MAINE LOBSTER POT PIE 143

branded lobster cream, winter black truffle
market vegetables

AUSTRALIAN-WAGYU

PASTRAMI-SPICED SHORT RIB GF 91

fork crushed potatoes, "thousand island" hollandaise

AMISH ROASTED HALF CHICKEN GF 46

spring peas, little gem, nueske's bacon, chicken jus

MISO-GLAZED SEA BASS 67

edamame, scallion, maitake mushroom, dashi

HERB-CRUSTED RACK OF LAMB GF 69

grilled asparagus, pea purée, cherry jus

PRIME CUTS GF

CERTIFIED ANGUS RIB CAP 8 OZ 105

FILET MIGNON 8 OZ 68

NEW YORK STRIP 14 OZ 83

SKIRT STEAK 10 OZ 62

WORLD OF WAGYU GF

JAPANESE Kuroge "A5" Eye Of The Ribeye 8 OZ 220

AMERICAN Stonyrun Farms Delmonico 16 OZ 210

AMERICAN Snake River Farms Kansas City 20 OZ 150

FROM THE SEA GF

AHI TUNA 54

WHOLE BRANZINO 72

FAROE ISLAND SALMON 59

DRY AGED GF

PORTERHOUSE 40 OZ 259

Ⓚ BONE-IN RIB EYE 22 OZ 157

TOMAHAWK 34 OZ 265

ACCOMPANIMENTS

Florida Lobster Tails 61

Grilled Jumbo Shrimp 27

King Crab "Oscar" 38

Bone Marrow 18

Blue Cheese Crust 9

Truffle Butter 12

TRIO OF SAUCES

12 OR 5 EA GF

please select three:

Bourbon Steak Sauce

Creamy Horseradish

Red Wine Jus

Au Poivre

Chimichurri

Béarnaise

MARKET SIDES

TRIO OF SIDES 55 OR 21 EA

please select three:

Grilled Asparagus VEG

Creamed Spinach VEG

Potato Purée VEG

MI Black Truffle Mac & Cheese VEG

Baked Potato GF

Mushrooms VEG

FOR YOUR CONVENIENCE, A SERVICE
CHARGE OF 20% IS ADDED TO ALL CHECKS.



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