

—◇— 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

POTATO LEEK SOUP 21  
potato leek and pea soup  
crispy potato, caviar

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

ROASTED BEETS 20  
crispy quinoa, pistachio, fennel pollen  
whipped burrata

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

DEILED ASPARAGUS 23  
poached egg, deviled egg aioli  
espelette

JAPANESE A5 STEAK TARTARE 45  
fresh wasabi, crispy rice cakes

SPRING PEA AGNOLOTTI 26  
glazed peas, morel mushrooms  
preserved lemon, parmesan espuma, mint

a michael mina classic

"CRAB CAKE POP-TART" 32  
thai coconut curry

## market fish

ORA KING SALMON 44  
meyer lemon citronette

DOVERSOLE 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

NEW ZEALAND LAMB CHOPS\* 75  
garlic spinach, spring peas, fingerling  
potatoes

## 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

## entrées

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  
caramalized onion demi

## sides

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.