

—◇— 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
garlicstreusel, vacche rosseparmesan
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

DEVILED 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

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

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
caramelized 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.