

# 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

### **SCALLOP CRUDO\*** 24

smoked maldon, radish, peppercorn kewpie  
crispy potato, sumac-yuzu ponzu

### **JUMBO SHRIMP COCKTAIL** 38 **GF**

gin-spiked cocktail sauce

### **HALF MAINE LOBSTER** 56 **GF**

espelette-dijonnaise

### **M** **MICHAEL'S AHI TARTARE\*** 32 **GF**

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

### **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

### **WAGYU BEEF CARPACCIO\*** 29 **CBGF**

A5-fat washed knob creek flambé  
arugula, sourdough croutons, roquefort



### **AVOCADO & ASPARAGUS** 28

osetra caviar, bachelor's buttons  
scallion-buttermilk sauce

### **SEARED AHI TUNA\*** 37 **GF**

eggplant caponta, calabrian chili powder  
pistachios, warm foie gras vinaigrette

### **THE 'WEDGE'** 19 **GF**

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

### **FARMER'S MARKET SALAD** 18 **CBGF, VEG**

red grapes, pickled red onion, grilled broccolini  
citrus vinaigrette, sunflower crunch

## SIGNATURES

### **ROASTED JIDORI CHICKEN** 49 **GF**

celery root purée  
porcini butter, roasted onion jus

### **MAINE LOBSTER POT PIE** **MP**

brandied lobster cream  
market vegetables, black truffle



### **WILD PACIFIC HALIBUT\*** 45 **GF**

purple artichoke, snap peas  
coconut-red curry emulsion

## FROM THE WOOD-FIRED GRILL

### **BLACK ANGUS BEEF\*** **GF**

8oz filet mignon 69  
14oz new york strip 90  
7oz bavette "chef's cut" 56  
20oz cowboy ribeye 98

### **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

### **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  
**WAGYU DUO** - 3 oz. A5 ribeye & 5 oz. american flat iron 170

### **M** **TABLESIDE HAY-SMOKED CART\*** **CBGF**

32oz dry-aged tomahawk, baby zucchini  
roasted garlic duchess potatoes, black truffle jus 224

## MARKET SIDES

classic or horseradish whipped potato 17 **GF, VEG**  
glazed mushrooms, mirin, white soy 18 **VEG**  
maine lobster mac, lemon zest, garlic breadcrumbs 29  
asparagus, deviled egg, garlic streusel, bacon 18 **CBGF**  
blistered shishito peppers, yuzu aioli, thai basil 16 **CBGF**  
**M** black truffle mac & cheese, white cheddar 18 **CBV**  
wagyu beef fried rice, chinese sausage, korean short rib 28 **CBGF**  
loaded baked potato, bacon, cheddar 16 **GF, CBV**  
creamed spinach, smoked gouda, crispy kataifi 17 **CBV**

## 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**  
broiled maine lobster 56 **CBGF**  
horseradish crust 9 **VEG**  
seared foie gras\* 32 **GF**  
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