

DINNER

SHELLFISH HOT & COLD

OYSTERS

ON THE HALF SHELL* 24/48 GF
champagne mignonette

OISHII SHRIMP COCKTAIL 35 GF
gin-spiked cocktail sauce

HALF MAINE LOBSTER 79 GF
espelette dijonaise

SEAFOOD PLATTER

4 oysters on the half shell
4 oishii shrimp cocktail
half maine lobster

CHILLED SHELLFISH* 190 GF
 sashimi trio, diver scallop campechana

HOT SHELLFISH 170
red miso butter

SASHIMI SELECTION

trio of sauces:
coconut-lime
yuzu-tamari
pomegranate-orange

ORA KING SALMON 21

AHI TUNA 23

HAMACHI 26

SCALLOPS 36

CAVIAR BITES PETROSSIAN CAVIAR

CAVIAR PANCAKE* 55
fresh ricotta, dill, lemon butter sauce

CAVIAR PARFAIT* 55 GF
smoked salmon, crème fraîche
shallot potato cake

CAVIAR & TUNA TORO* 65 GF
fresh wasabi, tamari, 23k gold


PETROSSIAN CAVIAR SERVICE

ROYAL OSSETRA 30G 199 | IMPERIAL DAURENKI 30G 260
buttermilk chive pancake, shallot potato cake, traditional garnishes

APPETIZERS & SALADS

BLACK TRUFFLE BREAD 5/12
truffle butter, chives, maldon sea salt

CLASSIC CAESAR 19 CBGF
little gem lettuce, parmesan, garlic streussel

 **MICHAEL'S TUNA TARTARE 29 CBGF**
asian pear, pine nuts, trio of peppers, garlic
habanero-sesame oil

DUCK CONFIT SPRING ROLLS 25
shiitake, scallion, ginger-chili dipping sauce

THE "WEDGE" 20
blue cheese, bacon crumble, tomato, red onion
buttermilk-ranch dressing

WAGYU BEEF CARPACCIO 32
espellette aioli, pickled shallot, parmesan, crouton

PAN ROASTED SCALLOPS 44 GF
vadouvan curry, spring vegetables
scallion, thai basil

ONION SOUP GRATIN 19
trio of cheeses, garlic crouton

LUMP CRAB TAJARIN 44
green garlic pesto, spring peas
parmesan, lemon

MARKET FISH spinach, herbs, lemon

ORA KING SALMON* 53
fines herbs vinaigrette

SWORDFISH* 54
green peppercorn sauce

PACIFIC HALIBUT* 59
pink peppercorn citronette

SEA BREAM* 63
oregano-caper vinaigrette

STEAKS & CHOPS

PRIME ANGUS

8 oz CENTER-CUT FILET* 71
southern grain | victoria, AUS

14 oz NY STRIP STEAK* 84
southern grain | victoria, AUS

20 oz BONE-IN RIBEYE* 125
southern grain | victoria, AUS

30 DAY DRY-AGED

PRIME BLACK ANGUS TOMAHAWK
40 oz | 48 oz | 60 oz

portion availability & pricing may vary
please inquire with server.

WORLD OF WAGYU

6 oz A5 WAGYU FILET MIGNON* 240
miyazaki, japan

12 oz WAGYU STRIP STEAK* 115
westholme | queensland, AUS

16 oz WAGYU DELMONICO* 144
rosewood ranch | texas, USA

SIGNATURES & ENTREÉS

 **MAINE LOBSTER
POT PIE 149**
brandied lobster cream
market vegetables, black truffle

**RED WINE BRAISED
WAGYU SHORT RIB 67**
whipped celery root
crispy bone marrow, shallot jam

**CRISPY CHICKEN
PAILLARD 52**
tomato tahina, fresno chili
cucumber, tomato, red onions

**HERB-CRUSTED
RACK OF LAMB 77**
parsnip purée, cherry jus
charred hispi cabbage

ACCOMPANIMENTS

crab oscar **35 GF**

wagyu bone marrow **28**

diver scallops **18 GF**

sauce trio **12**

please select three: bourbon steak sauce, hot sauce
creamy horseradish, bearnaise, au poivre, chimichurri


MARKET SIDES

soy-mirin glazed trio of mushrooms **21**

charred broccolini, preserved lemon vinaigrette **17 GF**

blistered snap peas, miso caramel, garlic cashew **17 CBGF**

whipped potato purée, lots o' butter **17 GF**

 black truffle mac & cheese **24**

creamed spinach, feta, crispy onions **17**

Executive Chef: Antonio Domingo
Executive Sous Chef: Maiki Le
 Designates a chef Michael Mina Signature

BOURBON STEAK

A MICHAEL MINA RESTAURANT

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

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY

GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE