

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

HALF MAINE LOBSTER 56 **GF**

espelette-dijonnaise

SCALLOP CRUDO* 24

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

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

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

JUMBO SHRIMP COCKTAIL 38 **GF**

gin-spiked cocktail sauce

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

FARM EGG YOLK RAVIOLI* 24

green garlic purée, maitake mushroom
english peas, roasted garlic ciabatta

WAGYU BEEF CARPACCIO* 29 **CBGF**

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

SEARED AHI TUNA* 37 **GF**

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

ROASTED BEET SALAD 20 **CBGF**

parisian gnocchi, riesling vinaigrette
fennel-soubise, crispy mānuka honey

THE 'WEDGE' 19 **GF**

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

SPRING ASPARAGUS TART 26 **CBV**

puff pastry, stracciatella, prosciutto
mint oil, asparagus pistou

SPRING MARKET SALAD 18 **CBGF, VEG**

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

SIGNATURES

ROASTED JIDORI CHICKEN 49 **GF**

crispy polenta, celery root purée
porcini butter, roasted onion jus

MAINE LOBSTER POT PIE **MP**

brandied lobster cream
market vegetables, black truffle

WAGYU BEEF DUO* 170 **CBGF**

3 oz. japanese A5 ribeye
5 oz. american flat iron

M

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

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

FROM THE SEA TO THE SKY* **CBGF**

6oz atlantic salmon, lemon butter 51
6oz stonington bay scallop, grilled lemon 65
10oz carina duck breast, tarragon emulsion 51
6oz swordfish, citronette 64

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, béarnaise
creamy horseradish, blue cheese, peppercorn, 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