

# DINNER

## M SHELLFISH PLATTER

### CAST-IRON BROILED 155

4 oysters, 4 shrimp,  
1/2 maine lobster,  
1/4 lb. snow crab,  
hot miso butter

### ICE COLD TOWER 175

6 oysters, 6 shrimp,  
1/2 maine lobster,  
1/4 lb. snow crab,  
tuna tartare

## PETROSSIAN "MINA RESERVE" CAVIAR

### IMPERIAL DAURENKI 30G 250

### IMPERIAL OSSETRA 30G 350

### DUO OF CAVIARS 590

*traditional service*  
sieved egg, red onion, creme fraiche, chives, blini

## CHILLED SEAFOOD & CRUDO

### OYSTERS ON THE HALF 32

north & mid-atlantic region, traditional accoutrement

### RED SNAPPER CRUDO 26

aji amarillo, yuzu kosho, persimmon

### SHRIMP COCKTAIL 38

gin-spiked cocktail sauce, fresh horseradish

## APPETIZERS

### BLACK TRUFFLE AGNOLOTTI 32

stracciatella, truffle butter, parmesan

### PRIME STEAK TARTARE 32

traditional garnishes, house-made chips

### MARYLAND CRAB CAKE 34

pink peppercorn tartar, old bay, citrus

### ROASTED BONE MARROW 32

lemon herb breadcrumbs, pickled mustard seeds

### SEARED SCALLOPS 34

parmesan espuma, fava beans, crispy pancetta

### BRAISED OCTOPUS 34

piquillo peppers, garlic aioli, fingerling potatoes

### M MICHAEL'S TUNA TARTARE 37

asian pear, pine nut, trio of peppers, sesame

### CAVIAR TWINKIE 44

cornbread cake, yuzu creme fraiche

### MINI LOBSTER ROLL 48

imperial daurenki caviar, warm beignet

## SOUP & SALADS

### TOMATO GAZPACHO 22

lobster, roasted watermelon, cucumber

### SALAD OF ENDIVE 22

fuji apple, stilton, spiced walnuts, cider vinaigrette

### THE 'WEDGE' 22

blue cheese, bacon, egg, tomato, onion, buttermilk dressing

### SPINACH SALAD 24

pickled grapes, candied hazelnuts, goat cheese

### CLASSIC CAESAR 22

baby gem lettuce, parmesan, garlic streusel

## SIGNATURES

### PHYLLO-CRUSTED SOLE 52

horseradish, potato puree, caviar beurre blanc

### M MAINE LOBSTER POT PIE 130

black truffle, brandied cream, seasonal vegetables

### AUSTRALIAN LAMB CHOP 65

herb panko crust, english pea puree

### BELL & EVANS BRICK CHICKEN 48

roasted fingerlings, crispy onion ring,  
lemongrass chicken jus

## FROM THE WOOD-FIRED GRILL

### PRIME BLACK ANGUS

10 oz. prime hanger steak 54

8 oz. center-cut filet 74

14 oz. new york strip 86

16 oz. delmonico 96

16 oz. bone-in 45 day dry-aged new york 110

20 oz. bone-in 100 day dry-aged cowboy 132

### LARGE FORMAT

#### -CARVED TABLESIDE-

32 oz. prime dry-aged porterhouse 170

36 oz. wagyu tomahawk 265

### FROM THE SEA

ora king salmon 54

chilean seabass 67

### WORLDWIDE WAGYU

#### 7X FARMS, COLORADO

14 oz. boneless ribeye 135

#### SENKU FARMS, AUSTRALIA

6 oz. petit filet 76 | 7 oz. ribcap 89

A5 wagyu striploin *miyazaki, japan*

4 oz 176 | 8 oz 352

A5 chateau uenae striploin *hokkaido, japan*

4 oz 320 | 8 oz 640

#### A5 WAGYU DUO

4 oz. cuts of chateau uenae and miyazaki 496

## ACCOMPANIMENTS

half maine lobster 64

grilled shrimp 32

horseradish crust 12

truffle butter 12

sauce trio 10

*please select three:* bourbon steak sauce, bordelaise,  
creamy horseradish, bearnaise, au poivre

## MARKET SIDES

M black truffle mac & cheese 22

roasted mushrooms, garlic-herb butter 20

grilled asparagus, lemon shallot vinaigrette 20

creamed spinach, crispy shallots 18

crispy brussels sprouts, honey, lime 18

loaded baked potato deluxe 18

whipped potatoes, chives, butter 18

roasted carrots, chili sesame glaze 18

## BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:

Quentin Welch

M Designates a chef Michael Mina Signature

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