

DINNER

SHELLFISH HOT & COLD

**OYSTERS
ON THE HALF SHELL*** 36 ^{GF}
rosé mignonette

JUMBO SHRIMP COCKTAIL 38 ^{GF}
gin-spiked cocktail sauce

HALF MAINE LOBSTER 56 ^{GF}
espelette-dijonnaise

SHELLFISH PLATTERS

6 oysters on the half shell, littleneck clams
4 shrimp, half maine lobster
chefs choice sashimi

CHILLED SHELLFISH* 165 ^{GF}
gin-spiked cocktail, espelette-dijonnaise
sashimi trio sauces

HOT SHELLFISH 165 ^{CBGF}
red miso butter, charred lemon
lemongrass tea

SASHIMI SELECTION

HAMACHI* 24

ATLANTIC SALMON* 22

TUNA TORO* 30

trio of sauces:
coconut-lime ^{GF}
yuzu-tamari ^{GF}
gochujang aioli

CAVIAR BITES

CAVIAR & TUNA TORO* 55 ^{GF}
fresh wasabi, tamari
23k gold

CAVIAR CIGARS* 47
sriracha aioli, scallion, yuzu ponzu

CAVIAR 'TWINKIEE'* 42
yuzu crème fraîche, red onion
egg, cornbread

CAVIAR FLIGHT 78
tuna toro, 23k gold | cigar, yuzu ponzu | twinkiee, crème fraîche

SALADS

CLASSIC CAESAR 20 ^{CBGF}
little gem lettuce, parmesan, garlic streusel
creamy caper sauce

THE "WEDGE" 19 ^{GF}
blue cheese, bacon crumble, tomato, red onion
buttermilk-ranch dressing

HEIRLOOM BEET SALAD 20 ^{CBGF}
parisian gnocchi, riesling vinaigrette
fennel-soubise, crispy mānuka honey

APPETIZERS

MICHAEL'S TUNA TARTARE 32 ^{CBGF}
asian pear, pine nuts, trio of peppers
quail egg, habanero-sesame oil

WAGYU BEEF CARPACCIO* 29 ^{CBGF}
a5-fat washed knob creek flambeé
arugula, sourdough crouton, roquefort

CHICKEN PÂTÉ* 21 ^{CBGF}
apricot mostarda, pickled vegetables
toast points

MARKET FISH

ATLANTIC SALMON* 51 ^{CBGF}
lemon butter

LINE-CAUGHT SWORDFISH* 64
saffron salsa

U10 MAINE SCALLOPS* 65 ^{CBGF}
citronette

STEAKS & CHOPS

ANGUS
8 oz CENTER-CUT FILET* 69
linz heritage
14 oz NY STRIP STEAK* 90
linz heritage
20 oz COWBOY RIBEYE* 98
linz heritage

DRY-AGED
TABLESIDE HAY-SMOKED CART 224 ^{GF}
32 oz dry-aged tomahawk, baby zucchini
roasted garlic duchess potatoes
black truffle jus

WORLD OF WAGYU
10 oz WAGYU FLAT IRON 74
mishima reserve | usa
JAPANESE A5 RIBEYE
47 per oz | 3 oz minimum
7 oz WAGYU NEW YORK STRIP 84
mishima reserve | usa

SIGNATURES & ENTREÉS

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

KUROBUTA PORK DUO 44 ^{GF}
chop & belly, honshimeji mushrooms
peach lambic purée

**ROASTED HALF
JIDORI CHICKEN** 49 ^{GF}
crispy polenta, celery root purée
porcini butter, roasted onion jus

ACCOMPANIMENTS

horseradish crust 9 ^{VEG}
broiled bone marrow, onion jam* 16 ^{GF}
black truffle butter 12 ^{VEG, GF}
broiled maine lobster 56 ^{CBGF}
seared foie gras 32 ^{GF}
miso broiled shrimp 22 ^{CBGF}
sauce trio 17
please select three: house steak sauce, béarnaise
creamy horseradish, blue cheese, au poivre, chimichurri

MARKET SIDES

horseradish whipped potato, chives 17 ^{GF, VEG}
loaded baked potato, bacon, aged white cheddar 16 ^{GF, CBV}
soy-mirin glazed mushrooms 18 ^{VEG}
blistered shishito peppers, yuzu aioli, thai basil 18 ^{CBGF}
jalapeño creamed corn, cotija, cilantro 17 ^{GF, VEG}
black truffle mac & cheese, white cheddar 18
snap peas, jamaican jerk yogurt 18 ^{CBV}
classic whipped potato, lots o' butter 17 ^{GF, VEG}

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

M 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