

BAR MENU

AVAILABLE DAILY AT THE BAR

CHEF'S OYSTER SELECTION 24/48

chilled or hot miso style

ROCKERFELLER + 12

SHRIMP COCKTAIL 24

gin-spiked cocktail sauce, fresh horseradish

CRAB CAKE 32

old bay breadcrumbs, espelette lobster cream

AHI TUNA CIGAR 20

sriracha aioli, scallions, yuzu ponzu

ADD CAVIAR + 40

MARKET CEVICHE 26

avocado, radish, lime cilantro

WAGYU BEEF CARPACCIO 32

warm spices, chili vinaigrette, herbs, tendon chips

BUTTERMILK FRIED CHICKEN TENDERS 28

caramelized onion dip, dill

ADD CAVIAR + 40

GRILLED BEEF KUSHIYAKI 24

scallions, tare, crispy onion

BOURBON STEAK BONE MARROW BURGER 35

shallot bacon jam, trio of cheeses, caramelized onions

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
Executive Sous Chef: Maiki Le

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