

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 dijonnaise

SEAFOOD PLATTER

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

CHILLED SHELLFISH* 190 GF
sashimi trio, market ceviche

 **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

CAVIAR BITES PETROSSIAN CAVIAR

AHI CAVIAR CIGARS* 60
sriracha aioli, scallions
yuzu ponzu

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

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

PETROSSIAN CAVIAR SERVICE
ROYAL DAURENKI 30G 199 | IMPERIAL DAURENKI 30G 260
buttermilk chive pancakes, shallot potato cakes, traditional garnishes

APPETIZERS & SALADS

BLACK TRUFFLE BREAD 5/12
truffle butter, chives

CLASSIC CAESAR 19 CBGF
little gem lettuce, parmesan
garlic streussel

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

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

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

WAGYU BEEF CARPACCIO 32
warm spices, chili vinaigrette
herbs, tendon chips

CRAB CAKE 32
old bay breadcrumbs
espellete lobster cream, lemon

ONION SOUP GRATIN 19
trio of cheeses
garlic crouton

PEACH PANZANELLA 24
golden tomato, chili crisp
herbs, croutons

CORN AGNOLOTTI 36
brentwood farms corn, ricotta
wild mushrooms, chives, parmesan

MARKET FISH spinach, lemon

ORA KING SALMON* 53
fines herbs vinaigrette

PACIFIC HALIBUT* 59
pink peppercorn citronette

BRANZINO* 63
soy-ginger 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 SNOW BEEF STRIPLOIN* 250
château uenae | hokkaido, JAP

8 oz WAGYU FILET MIGNON* 115
westholme | queensland, AUS

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

SIGNATURES & ENTRÉES

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

**RED WINE BRAISED
WAGYU SHORT RIB 67**
white bean cassoulet
gremolata, salsa verde

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

**THOMAS FARMS NZ
LAMB CHOPS 77**
sherry roasted fingerlings
piquillo piperade

ACCOMPANIMENTS

crab oscar **35 GF**
wagyu bone marrow **28**

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**
roasted summer squash, preserved lemon vinaigrette, chili flake **20 GF**
creamed corn, jalapeño, chives **18**
whipped potato purée, lots o' butter **17 GF**
 black truffle mac & cheese **24**
creamed spinach, feta, crispy onions **17**

Executive Chef: Antonio Domingo
General Manger: Angela Lopez
 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