

DINNER

SHELLFISH HOT & COLD

1/2 DOZEN OYSTERS* 34 GF
champagne mignonette

JUMBO SHRIMP COCKTAIL 35 GF
gin cocktail sauce

WHOLE MAINE LOBSTER 86 GF
espelette dijonnaise

CHILLED PLATTER

(M) SHELLFISH PLATTER* 145 GF
jumbo shrimp cocktail, 1/2 dozen oysters, whole lobster
espelette dijonnaise, green goddess
champagne mignonette, gin cocktail sauce

HOT SHELLFISH PLATTER 145
red miso butter

SASHIMI PLATTER

FAROE ISLAND SALMON*
BIG EYE TUNA*
HAMACHI* 68
trio of sauces:
wasabi-soy
calamansi-ponzu
coconut-lime

KAVIARI CAVIAR

OSCIÈTRE PRESTIGE **225** | KRISTAL **195** | BAERI ROYAL **162**
CONNOISSEUR TRIO **552** | traditional service only

(M) CAVIAR PARFAIT
smoked salmon, crème fraîche
shallot potato cake

TRADITIONAL CAVIAR SERVICE
blini, shallot potato cake, egg mimosa
traditional garnishes

CAVIAR & LOUIS THE XIII
half oz pour **150** per person
traditional service only

ADD CHAMPAGNE: DOM PÉRIGNON 2015 **98** GL | RUINART BLANC DE BLANCS NV **106** 375ML | LOUIS ROEDERER CRISTAL 2014 **138** GL

SALADS

CLASSIC CAESAR* 24
baby gem lettuce, parmigiano reggiano, garlic streusel

THE "WEDGE" 25 GF
blue cheese, bacon crumble, egg, tomato, red onion, buttermilk ranch

HEIRLOOM TOMATO SALAD 29
house made ricotta, pickled shallots, banyuls reduction

APPETIZERS

(M) MICHAEL'S AHI TUNA TARTARE* 34
asian pear, pine nut, garlic, mint, quail yolk, habanero-sesame oil

CAVIAR & TUNA* 103 GF
kristal, wasabi soy, gold leaf

SCALLOP & FRESH CORN GRITS* 36 GF
pickled fresno, roasted corn, crispy shallot

WILD MUSHROOM AGNOLOTTI 48
morel, corn pudding, black truffle, saba

MARKET FISH

CHILEAN SEABASS 71 GF
coconut-ginger sauce

MEDITERRANEAN BRANZINO 68 GF
caper-oregano vinaigrette

FAROE SALMON* 62 GF
citrus vinaigrette

HOKKAIDO SCALLOPS* 65 GF
pink peppercorn citronette

STEAKS & CHOPS

ANGUS

8 OZ FILET MIGNON 80
iowa, usa

14 OZ PRIME NY STRIP STEAK 84
iowa, usa

16 OZ PRIME DELMONICO RIBEYE 94
iowa, usa

PRIME BONE-IN

28 OZ PORTERHOUSE 175

20 OZ DRY- AGED

COWBOY RIBEYE 165

LAMB CHOPS 85 GF
chickpea panisse, basil pistou
sweetie drop peppers

WORLD OF WAGYU

A5 WAGYU STRIP STEAK 46 PER OZ
hokkaido, japan | **4 oz minimum**

8 OZ AUSTRALIAN WAGYU FILET 125
black opal | tanzania, australia

16 OZ AMERICAN WAGYU RIBEYE 145
imperial reserve | nebraska, usa

SIGNATURES & ENTREES

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

**WHOLE FRIED
MARY'S CHICKEN**
black truffle mac & cheese
broccolini
98

**50 OZ SNAKE RIVER FARMS
AMERICAN WAGYU TOMAHAWK**
whipped potato puree
soy-mirin glazed mushrooms
294

ACCOMPANIMENTS

grilled shrimp **22 GF**
dungeness crab 'oscar' **35 GF**
butter-poached whole lobster **82 GF**
horseradish crust **11**
blue cheese crumbles **8 GF**
black truffle butter **8 GF**
sauce trio **15** or **6 ea GF**

please select three: bourbon steak sauce, red wine jus
creamy horseradish, bearnaise*, au poivre, chimichurri

MARKET SIDES

broccolini, mimolette fondue **20**
soy-mirin glazed mushrooms, sesame seeds **19 GF**
stir fried asparagus, ginger-garlic soy **19 GF**
creamed spinach, crispy shallots **21**
whipped potato purée **17 GF**
(M) black truffle mac & cheese, streusel 21
american wagyu fried rice, sunny egg, sausage **23**

BOURBON STEAK

A MICHAEL MINA RESTAURANT

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.

GF GLUTEN FREE | **(M)** DESIGNATES A CHEF MICHAEL MINA SIGNATURE