

—◇— SHELLFISH —◇—
A LA CARTE

OYSTERS
ON THE HALF SHELL* 26
champagne mignonette

SHRIMP COCKTAIL* 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER* 48
espelette dijonnaise

—◇— SHELLFISH —◇—
COLD PLATTER

4 west coast oysters*
4 oishii shrimp cocktail*
half maine lobster*
sashimi trio*
PNW escabeche*
serves 2-3 people
145

—◇— SASHIMI —◇—

ORA KING SALMON* 21

AHI TUNA* 23

DIVER SCALLOP* 25

KONA KAMPACHI* 26

trio of sauces:
coconut-lime
yuzu-tamari
pomegranate-orange

—◇— CAVIAR BITES —◇—
"THE ONLY CAVIAR"

CAVIAR TRIO* 115
parfait, "twinkee", tuna toro

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

CAVIAR "TWINKEE"* 55
red onion, egg, chive
yuzu crème fraîche

CAVIAR & TUNA TORO* 55
fresh wasabi, tamari
23k gold

CAVIAR SERVICE

WHITE STURGEON* 165/oz or IMPERIAL OSETRA* 235/oz

TRADITIONAL
buttermilk chive pancake, traditional garnishes

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BLACK TRUFFLE BREAD 5
truffle butter, chives, maldon sea salt

SOUPS & SALADS

ONION SOUP GRATIN 18
trio of cheeses, garlic baguette

MAINE LOBSTER & MELONS* 30
cucumber, espelette
ginger aguachile

PETITE ROMAINE CAESAR 20
garlic streusel, vacche rosse parmesan
creamy caper dressing

THE WEDGE 21
nueske's bacon, egg, red onion, tomato
point reyes blue cheese
buttermilk ranch dressing

BURRATA & FARMERS MARKET TOMATOES 27
basil stuffed burrata
pita croutons, balsamic reduction

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 31
quail egg, pine nuts, mint
apple pear, garlic
habanero-sesame oil

BACON-WRAPPED SCALLOPS* 32
cherries, marcona almond
madeira emulsion

MARYLAND STYLE CRAB CAKE* 31
old bay breadcrumbs, brown butter

STEAK TARTARE "PIZZA"* 29
sun dried tomatoes, capers
parmesan, calabrian chili, lemon oil

MOREL AGNOLOTTI 31
brentwood corn pudding, saba
summer truffle

MICHAEL MINA'S HOT SHELLFISH*
"FONDUE"

a selection of seasonal shellfish and crustaceans
finished with roasted garlic butter & lemon
served with a corn fondue dipping sauce

serves up to 2-3 225

MARKET FISH

DOVER SOLE* 95
caviar butter sauce

MEDITERRANEAN BRANZINO* 49
oregano-caper vinaigrette

ORA KING SALMON* 44
saffron-tomato vinaigrette

KONA KAMPACHI* 52
ginger-garlic soy sauce

—◆ STEAKS & CHOPS ◆—

8 oz CENTER CUT FILET MIGNON* 70
greater omaha

6 oz A5 JAPANESE WAGYU RIB CAP* 175
sendai prefecture

14 oz NEW YORK STRIP* 84
Brandt Farm prime

10 oz WAGYU NEW YORK STRIP* 110
sakura ranch, usa

24 oz BONE-IN RIBEYE* 107
Brandt Farm prime

16 oz BONELESS WAGYU RIBEYE* 139
masami cattle ranch, usa

ACCOMPANIMENTS

DIVER SCALLOPS* 28

GRILLED SHRIMP* 24

HALF MAINE LOBSTER* 48

BÉARNAISE 5

CHIMICHURRI 4

HORSERADISH CRUST 6

BOURBON STEAK SAUCE 5

BLACK TRUFFLE BUTTER 8

RED WINE DEMI 5

—◆ BOURBON STEAK SIGNATURES ◆—

MAINE LOBSTER POT PIE* 125
wild mushrooms, market vegetables
fingerling potatoes , black truffles
brandied lobster cream

40 oz SALT-BAKED & BOURBON-FLAMED
AUSTRALIAN WAGYU TOMAHAWK* 375
fondant potatoes, chimichurri

ENTRÉES

NEW ZEALAND LUMINA FARMS LAMB CHOPS* 75
ratatouille cannelloni, charred eggplant puree

DUNGENESS CRAB SPAGHETTI* 75
blistered cherry tomato, white wine, chili flakes

RED WINE BRAISED WAGYU SHORT RIB* 68
heirloom carrots, english peas, pommes duchesse

MARY'S FREE RANGE BRICK CHICKEN* 42
sweet & spicy peppers, fennel, crispy rosemary potatoes

◀◀ SIDES ▶▶

CAVIAR SALT-BAKED POTATO* 165
house churned butter & whipped buttermilk

POTATOES TRIO: CLASSIC, LOBSTER, HORSERADISH 17

JALAPEÑO CREAMED CORN 15

CHAMPAGNE-BATTERED ONION RINGS, SRIRACHA 16

STIR-FRIED ASPARAGUS, A NOD TO SF CHINATOWN 16

BLACK TRUFFLE MACARONI GRATINÉE 24

CREAMED SPINACH “POP TART” 18

BAKED POTATO, ALL THE FIXIN’S 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% will be included for parties of six or more which is distributed in its entirety to the service team.