

DINNER

SEAFOOD PLATTER

CHILLED SHELLFISH SELECTION* 190 GF

4 oysters on the half shell
4 oishii shrimp cocktail
half maine lobster
sashimi trio
market fish ceviche

SHELLFISH A LA CARTE

WEST COAST OYSTERS* 24/48 GF

champagne mignonette

OISHII SHRIMP COCKTAIL 35 GF

gin-spiked cocktail sauce

1/2 MAINE LOBSTER 79 GF

espelette dijonnaise

SASHIMI TRIO

ORA KING SALMON BIG EYE TUNA JAPANESE HAMACHI

truffle ponzu
wasabi
pickled ginger

CAVIAR SELECTION

PETROSSIAN CAVIAR SERVICE

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

APPETIZERS

CLASSIC CAESAR 19 CBGF

little gem lettuce, parmesan
garlic streussel

THE "WEDGE" 20 GF

blue cheese, bacon crumble, tomato
red onion, buttermilk-ranch dressing

BURRATA & TOMATOES \$\$ GF

heirloom & sun burst tomatoes
basil stuffed burrata, baguette croutons

CAVIAR & TUNA TORO* 65

fresh wasabi, tamari
23k gold



MICHAEL'S TUNA TARTARE 29 CBGF

quail egg, pine nuts, mint, asian pear
trio of peppers, garlic, habanero-sesame oil

CAVIAR PARFAIT* 55 GF

smoked salmon, crème fraîche
shallot potato cake

DUCK CONFIT SPRING ROLLS 25

shiitake, scallion
ginger-chili dipping sauce

LOBSTER & CORN RAVIOLI 32

ricotta filling
corn pudding, parmesan

WAGYU BEEF CARPACCIO 32

warm spices, chili vinaigrette
herbs, tendon chips

BLACK TRUFFLE BREAD 5/12

truffle butter, chives
maldon salt

STEAKS & CHOPS

LARGE FORMAT

BLACK 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

PRIME 30 DAY DRY-AGED BLACK ANGUS TOMAHAWK

40 oz | 48 oz | 60 oz
portion availability & pricing may vary

WORLD OF WAGYU

6 oz A5 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

MARKET FISH

ORA KING SALMON* 53
fines herbs vinaigrette

MEDITERRANEAN SEABASS* 63
soy-ginger vinaigrette

SIGNATURES & ENTRÉES



MAINE LOBSTER POT PIE 149

brandied lobster cream
market vegetables, black truffle

RED WINE BRAISED WAGYU SHORT RIB 67

white bean fricassée
gremolata, salsa verde

MARY'S FREE RANGE BRICK CHICKEN 49

piquillo pepper puree
scarpariello sauce

BAMBOO STEAMED WILD PACIFIC HALIBUT 52

corn succotash, summer squash
tomato-ginger broth

ACCOMPANIMENTS

crab oscar 35 GF
wagyu bone marrow 28
surf & turf 1/2 lobster 79
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
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