

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

SASHIMI TRIO 48

truffle ponzu, wasabi, pickled ginger

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

CRISPY FISHWHICH 32

dill tartare

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
General Manager: Angela Lopez

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