

DINNER

SHELLFISH HOT & COLD

OYSTERS
ON THE HALF SHELL* 36 ^{GF}
rosé mignonette

JUMBO SHRIMP COCKTAIL 38 ^{GF}
gin-spiked cocktail sauce

HALF MAINE LOBSTER 56 ^{GF}
espelette-dijonnaise

SHELLFISH PLATTERS

6 oysters on the half shell
4 shrimp, half maine lobster
chef's choice sashimi

 **CHILLED SHELLFISH*** 165 ^{GF}
gin-spiked cocktail, espelette-dijonnaise
sashimi, trio sauces

HOT SHELLFISH 165 ^{CBGF}
red miso butter, charred lemon
lemongrass tea

SASHIMI SELECTION

HAMACHI* 24

FAROE ISLAND SALMON* 22

TUNA TORO* 30

trio of sauces:
coconut-lime ^{GF}
sumac ponzu ^{GF}
gochujang aioli

CAVIAR BITES

CAVIAR & TUNA TORO* 55 ^{GF}
fresh wasabi, tamari
23k gold

CAVIAR PARFAIT* 55 ^{GF}
smoked salmon, egg, crème fraîche
shallot potato cake

CAVIAR 'TWINKIEE'* 42
yuzu crème fraîche, red onion
egg, cornbread

SALADS

CLASSIC CAESAR 20 ^{CBGF}
little gem lettuce, parmesan, garlic streusel
creamy caper sauce

THE "WEDGE" 19 ^{GF}
blue cheese, bacon crumble, tomato, red onion
buttermilk-ranch dressing

MAINE LOBSTER AND MELON* 30 ^{GF}
cucumber, espelette, ginger augachile

APPETIZERS

 **MICHAEL'S TUNA TARTARE** 32 ^{CBGF}
asian pear, pine nuts, trio of peppers
quail egg, habanero-sesame oil

STEAK TARTARE "PIZZA" 29 ^{CBGF}
sun dried tomato, capers, parmesan
calabrian chili, lemon oil

BASIL STUFFED BURRATA* 27 ^{CBGF, VEG}
stone fruit, pita crouton, balsamic vinaigrette

MARKET FISH

FAROE ISLAND SALMON* 44 ^{GF}
saffron-tomato salad

KONA KAMPACHI* 62 ^{GF}
ginger-garlic soy sauce

DOVER SOLE* 65 ^{GF}
caviar butter sauce

STEAKS & CHOPS

ANGUS ^{GF}
8 oz CENTER-CUT FILET* 69
linz heritage

14 oz NY STRIP STEAK* 90
linz heritage

20 oz COWBOY RIBEYE* 98
linz heritage

DRY-AGED ^{GF}
TABLESIDE HAY-SMOKED CART 224
32 oz dry-aged tomahawk, baby zucchini
roasted garlic duchess potatoes, black truffle jus

WAGYU BEEF DUO ^{CBGF}
5 oz FLAT IRON & 3 oz A5 RIBEYE 170
white ponzu & napa kimchi

WORLD OF WAGYU
10 oz WAGYU FLAT IRON 74 ^{GF}
mishima reserve | usa
JAPANESE A5 RIBEYE ^{CBGF}
47 per oz | 3 oz minimum
7 oz WAGYU NEW YORK STRIP 84 ^{GF}
mishima reserve | usa

SIGNATURES & ENTREÉS

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

IBERICO PORK DUO 68 ^{GF}
chop & belly, wild mushrooms
peach lambic purée

ROASTED HALF ^{GF}
JIDORI CHICKEN 49
sweet & spicy peppers, spring onions
rosemary crispy potato

ACCOMPANIMENTS

horseradish crust 9 ^{VEG}
broiled bone marrow, onion jam* 16 ^{GF}
black truffle butter 12 ^{VEG, GF}
broiled maine lobster 56 ^{CBGF}
seared foie gras 32 ^{GF}
miso broiled shrimp 22 ^{CBGF}
sauce trio 17

please select three: house steak sauce, béarnaise
creamy horseradish, blue cheese, au poivre, chimichurri

MARKET SIDES

 black truffle macaroni gratinée 24 ^{VEG}
potatoes trio: classic, horseradish, lobster 17 ^{GF, CBV}
loaded baked potato, bacon, aged cheddar 16 ^{GF, CBV}
soy-mirin glazed mushrooms 18 ^{VEG}
blistered shishito peppers, yuzu aioli, thai basil 18 ^{CBGF}
 jalapeño creamed corn, cotija espuma 17 ^{GF, VEG}
 creamed spinach "pop tart" 18 ^{VEG}

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera
 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