

# BOURBON STEAK

A MICHAEL MINA RESTAURANT

## ICE COLD SHELLFISH TOWER 228 GF

6 oysters, 4 shrimp, half maine lobster  
1/2 lb King crab

champagne mignonette, cocktail sauce,  
espelette dijonnaise, togarashi mayo

## PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 255  
IMPERIAL BAIKA 30G 305  
IMPERIAL OSSETRA 30G 355  
  
sieved eggs, crème fraîche, chives, red onion  
blini, toast points

## A LA CARTE CHILLED SHELLFISH

### OYSTERS ON THE HALF SHELL\* GF 33

champagne mignonette, cocktail sauce

### HALF MAINE LOBSTER GF 78

espelette dijonnaise

### JUMBO SHRIMP COCKTAIL GF 35

cocktail sauce

### 1/2 LB. KING CRAB GF 119

togarashi mayo

## APPETIZERS

### TUNA & CAVIAR 36

ossetra caviar, ponzu, 18k gold leaf

### CAVIAR TWINKIE 40

ossetra caviar, yuzu crème fraîche, traditional garnish

### M HAND-CUT PRIME STEAK TARTARE\* 29

traditional preparation, grilled ciabatta

### M MICHAEL'S AHI TARTARE\* 30

asian pear, pine nuts, duo of peppers, quail egg, sesame

### ROASTED BONE MARROW 36

short rib marmalade, crispy garlic, grilled ciabatta

### SALMON POPPERS 35

crispy rice, sesame, ossetra caviar

### SPICY BEEF LETTUCE CUPS 30

thai chili, pickled daikon, crispy rice

## SALADS

### CLASSIC CAESAR 24

romaine hearts, white anchovy, garlic streusel

### ORCHARD APPLE SALAD GF 27

endive, goat gouda, spiced candied pecans

### CHOPPED WEDGE GF 26

blue cheese, bacon, egg, tomato, onion  
buttermilk dressing

## SIGNATURES

### MARY'S FREE RANGE BRICK CHICKEN GF 48

sweet & spicy peppers, chicken jus  
crispy rosemary potatoes

### M MAINE LOBSTER POT PIE 155

brandied lobster cream, winter black truffle  
market vegetables

### YELLOWTAIL SNAPPER 67

ginger garlic soy, sautéed bok choy  
watermelon radish

### MISO-GLAZED SEA BASS 65

edamame, scallion, maitake mushroom  
dashi

### PRIME CUTS GF

FILET MIGNON 8 OZ 72

NEW YORK STRIP 14 OZ 83

SKIRT STEAK 10 OZ 65

### WORLD OF WAGYU GF

JAPANESE Kuroge "A5" Eye Of The Ribeye 8 OZ 245

AMERICAN Stonyrun Farms Delmonico 16 OZ 235

AMERICAN Stonyrun Farms New York 12 OZ 170

AMERICAN Stonyrun Farms Filet 8 OZ 153

### FROM THE SEA GF

AHI TUNA 54

WHOLE BRANZINO 67

FAROE ISLAND SALMON 59

### DRY AGED GF

PORTERHOUSE 40 OZ 259

K BONE-IN RIB EYE 22 OZ 157

TOMAHAWK 34 OZ 265

## ACCOMPANIMENTS

Florida Lobster Tails 72

Grilled Jumbo Shrimp 27

King Crab "Oscar" 38

Bone Marrow 18

Blue Cheese Crust 9

Truffle Butter 12

## TRIO OF SAUCES

12 OR 5 EA GF

please select three:

Bourbon Steak Sauce

Creamy Horseradish

Red Wine Jus

Au Poivre

Chimichurri

Béarnaise

## MARKET SIDES

TRIO OF SIDES 55 OR 21 EA

Grilled Asparagus VEG

Creamed Spinach VEG

Potato Purée VEG

M Black Truffle Mac & Cheese VEG

Baked Potato GF

Mushrooms VEG

FOR YOUR CONVENIENCE, A SERVICE  
CHARGE OF 20% IS ADDED TO ALL CHECKS.



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