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

OYSTERS
ON THE HALF SHELL* 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*
48

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 26 GF
heirloom & sun burst tomatoes
basil stuffed burrata, 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

BLACK TRUFFLE BREAD 5/12
truffle butter, chives
maldon salt

DUCK CONFIT SPRING ROLLS 25
shiitake, scallion
ginger-chili dipping sauce

LOBSTER & CORN RAVIOLI 56
ricotta, truffle
corn pudding, parmesan

WAGYU BEEF CARPACCIO* 32
warm spices, chili vinaigrette
herbs, tendon chips

STEAKS & CHOPS

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

LARGE FORMAT

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, cotija cheese espuma, tajin **18**
whipped potato purée, lots o' butter **17** GF
black truffle mac & cheese, béchamel, mushroom duxelle **26**
creamed spinach, feta, crispy onions **17**

Executive Chef: Antonio Domingo
General Manager: 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