

BOURBON STEAK

A MICHAEL MINA RESTAURANT

ICE COLD SHELLFISH TOWER 233 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 45

cocktail sauce

1/2 LB. KING CRAB GF 130

togarashi mayo

APPETIZERS

TUNA & CAVIAR 36

ossetra caviar, ponzu, 18k gold leaf

CAVIAR TWINKIE 40

ossetra caviar, yuzu crème fraîche, traditional garnish

MI HAND-CUT PRIME STEAK TARTARE* 29

traditional preparation, grilled ciabatta

MI MICHAEL'S AHI TARTARE* 38

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

YELLOWTAIL SNAPPER 67

ginger garlic soy, sautéed bok choy
watermelon radish

MI MAINE LOBSTER POT PIE 155

brandied lobster cream, winter black truffle
market vegetables

MISO-GLAZED SEA BASS 68

edamame, scallion, maitake mushroom
dashi

PRIME CUTS GF

FILET MIGNON 8 OZ 72

NEW YORK STRIP 14 OZ 89

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 255

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 162

TOMAHAWK 34 OZ 265

ACCOMPANIMENTS

Florida Lobster Tails 72

Grilled Jumbo Shrimp 36

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

MI 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