

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 COLD PLATTER

oysters on the half shell | 6 ea
shrimp cocktail | 6 ea
half maine lobster
trio of sashimi
pei mussels escabeche

serves 3–4 people
165

SASHIMI SELECTION

KONA KAMPACHI* 24
FAROE ISLAND SALMON* 22
TUNA TORO* 30
TRIO OF SASHIMI* 68

truffle ponzu | fresh wasabi | pickled ginger

CAVIAR BITES

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

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

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

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 aguachile

APPETIZERS

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

STEAK TARTARE "PIZZA"* 29 ^{CBGF}
sundried tomatoes, capers, parmesan
calabrian chili, lemon oil

BASIL STUFFED BURRATA 27 ^{CBGF | VEG}
stone fruit, pita crouton, aged balsamic, thai basil

FROM THE WOOD-FIRE

BLACK ANGUS

8 oz CENTER-CUT FILET* 69
linz heritage

14 oz NY STRIP STEAK* 90
linz heritage

20 oz COWBOYE RIBEYE* 98
linz heritage

LARGE FORMAT

**BOURBON-FLAMED & SALT-BAKED
DRY-AGED 32 oz TOMAHAWK*** 224
roasted garlic duchess potatoes, black truffle jus

**WAGYU BEEF DUO
AMERICAN VS JAPAN*** 175
5 oz flat iron mishima reserve | 3 oz A5 miyazaki ribeye
white ponzu, napa kimchi

WORLD OF WAGYU

10 oz FLAT IRON* 74
mishima reserve | washington, usa

A5 RIBEYE* 47 per oz | 3oz minimum
miyazaki, japan

7 oz NEW YORK STRIP STEAK* 84
mishima reserve | washington, usa

MARKET FISH : **FAROE ISLAND SALMON*** 44 ^{GF}
saffron-tomato vinaigrette

KONA KAMPACHI* 62
ginger-garlic soy sauce

DOVER SOLE 65
caviar butter sauce

MICHAEL MINA'S HOT SHELLFISH* "FONDUE"

a selection of seasonal shellfish & crustaceans, roasted garlic butter, thai red curry
serves 3–4 people **348**

SIGNATURES & ENTRÉES

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

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

**HALF BRICK
JIDORI CHICKEN** 49
sweet & spicy peppers
crispy rosemary potatoes

ACCOMPANIMENTS

horseradish crust 9 ^{VEG}
u10 scallops, garlic butter* 36 ^{GF}
bone marrow, onion jam* 16 ^{GF}
black truffle butter 12 ^{VEG | GF}
broiled maine lobster 56 ^{CBGF}
seared foie gras 32 ^{GF}
broiled shrimp 22 ^{GF}

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 | CBV}
creamed spinach "pop tart" 18 ^{VEG}

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

M 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

^{GF} GLUTEN FREE | ^{VEG} VEGETARIAN | ^{PB} PLANT-BASED | ^{CBV} CAN BE VEGETARIAN | ^{CBGF} CAN BE GLUTEN FREE