

STRIPSTEAK

A MICHAEL MINA RESTAURANT



{ THANKSGIVING 2026 }

129 per person

NOT INCLUSIVE OF TAX AND GRATUITY

{ SHELLFISH PLATTER }

- PETITE

4 ea oysters, 4 ea gulf shrimp, 1/2Maine lobster

109
- GRAND

6 ea oysters, 6 ea gulf shrimp, whole Maine lobster, market sashimi

179

{ FIRST COURSE }

PLEASE MAKE ONE SELECTION

- TRUFFLE CAESAR SALAD

Maui onion crema, garlic streusel, tempura white anchovy
- CHOP CHOP WEDGE

Bacon, tomato, egg, red onion, blue cheese, buttermilk ranch
- BUTTERNUT SQUASH BISQUE

Smoked pecans, rosemary streusel, brown butter honey
- SPICED BUTTERNUT SQUASH & BURRATA

Fried sage, caramelized Maui onion, toasted country bread
- DASHI-POACHED SHRIMP COCKTAIL

Wasabi cocktail sauce

{ MAIN COURSE }

PLEASE MAKE ONE SELECTION

- MISO-BROILED ORA KING SALMON

King trumpets, sugar snap peas, spinach, ginger dashi
- ROASTED MAHI-MAHI

Smoked bacon, Yukon potato, sweet Ewa corn fondue
- ROASTED HERITAGE TURKEY

Classic stuffing, country style gravy, cranberry, spice roasted carrots
- 8 OZ CHAR-BROILED ANGUS FILET MIGNON

Butter whipped potatoes, fried Brussels sprouts, onion rings, red wine jus
- Upgrade to 14 oz Harris Ranch prime New York strip

23

{ ACCOMPANIMENTS }

- Trio of sauces

15
- Béarnaise

chimichurri

steak sauce
- Broiled shellfish
- Broiled 1/2 Maine lobster

55
- Seared scallops

35
- Prawns

28
- Toppings
- Smoked blue cheese

8
- Black truffle butter

15
- Foie gras

30

{ ADDITIONAL SIDES }

17 EACH

- BLACK TRUFFLE MAC & CHEESE

Parmesan, chives
- BUTTER WHIPPED POTATOES

Lots of butter
- CRISPY BRUSSELS SPROUTS

Whole grain mustard & smoked bacon vinaigrette
- CLASSIC STUFFING

Fried sage

{ DESSERT }

PLEASE MAKE ONE SELECTION

- APPLE CRISP CHEESECAKE

Spiced pecan streusel, salted caramel
- PUMPKIN PIE TART

Vanilla & macadamia nut crumb, whipped cream