DINNER

M SHELLFISH PLATTER

CAST-IRON BROILED 155
4 oysters, 4 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
hot miso butter

ICE COLD TOWER 175
6 oysters, 6 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
tuna tartare

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250
IMPERIAL OSSETRA 30G 350
DUO OF CAVIARS 590

traditional service
sieved egg, red onion, creme fraiche, chives, blini

CHILLED SEAFOOD & CRUDO

M OYSTERS ON THE HALF 32
north & mid-atlantic region, traditional accoutrement

SHRIMP COCKTAIL 38
gin-spiked cocktail sauce, fresh horseradish

MINI LOBSTER ROLL 48
imperial daurenki caviar, warm beignet

M MICHAEL'S TUNA TARTARE 37
asian pear, pine nut, trio of peppers, sesame

CAVIAR TWINKIE 44
cornbread cake, yuzu creme fraiche

HAMACHI AGUACHILE 36
avocado, cucumber, blood orange

APPETIZERS

BLACK TRUFFLE AGNOLOTTI 32
stracciatella, truffle butter, parmesan

PRIME STEAK TARTARE 32
sun-dried tomatoes, capers, Calabrian chili

MARYLAND CRAB CAKE 34
pink peppercorn tartar, old bay, citrus

ROASTED BONE MARROW 32
lemon herb breadcrumbs, pickled mustard seeds

SEARED SCALLOPS 24
shellfish risotto, lobster oil

BRAISED OCTOPUS 34
piquillo peppers, garlic aioli, fingerling potatoes

SOUP & SALADS

MUSHROOM & CAULIFLOWER VELOUTE DUO 24
herb creme fraiche, pickled golden raisins

SALAD OF ENDIVE 22
fuji apple, stilton, spiced walnuts, cider vinaigrette

THE 'WEDGE' 22
blue cheese, bacon, egg, tomato, onion, buttermilk dressing

CLASSIC CAESAR 22
baby gem lettuce, parmesan, garlic streusel

SIGNATURES

PHYLLO-CRUSTED SOLE 52
horseradish, potato puree, caviar beurre blanc

M MAINE LOBSTER POT PIE 130
black truffle, brandied cream, seasonal vegetables

BELL & EVANS BRICK CHICKEN 48
garlic confit, roasted fingerlings, pearl onions

AUSTRALIAN LAMB
Herb crust, parsnip puree, red wine jus

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS
10 oz. prime hanger steak **54**
8 oz. center-cut filet **74**
14 oz. new york strip **86**
16 oz. delmonico **96**
16 oz. bone-in 45 day dry-aged new york **110**
20 oz. bone-in 100 day dry-aged cowboy **132**

LARGE FORMAT
-CARVED TABLESIDE-
32 oz. prime dry-aged porterhouse **170**
36 oz. wagyu tomahawk **265**

FROM THE SEA
north atlantic salmon **54**
chilean seabass **67**

WORLDWIDE WAGYU

7X FARMS, COLORADO
14 oz. boneless ribeye **135**

SENKU FARMS, AUSTRALIA
6 oz. petit filet **76** | 7 oz. ribcap **89**

A5 wagyu striploin *miyazaki, japan*
4 oz **176** | 8 oz **352**

A5 chateau uenae striploin *hokkaido, japan*
4 oz **320** | 8 oz **640**

A5 WAGYU DUO
4 oz. cuts of chateau uenae and miyazaki **496**

ACCOMPANIMENTS

half maine lobster **64**
grilled shrimp **32**
horseradish crust **12**
truffle butter **12**
sauce trio **10**
please select three: bourbon steak sauce, bordelaise, creamy horseradish, bearnaise, au poivre

MARKET SIDES

M black truffle mac & cheese **22**
roasted mushrooms, garlic-herb butter **20**
grilled asparagus, lemon shallot vinaigrette **20**
creamed spinach, crispy shallots **18**
crispy brussels sprouts, honey, lime **18**
sweet potato gratin, walnuts **18**
whipped potatoes, chives, butter **18**
roasted carrots, chili sesame glaze **18**

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:
Quentin Welch

M Designates a chef Michael Mina Signature

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