DINNER

SHELLFISH
A LA CARTE

OYSTERS
ON THE HALF SHELL* 24 GF
half dozen, champagne mignonette

JUMBO SHRIMP COCKTAIL 35 GF
gin-spiked cocktail sauce

HALF MAINE LOBSTER 79 GF
espelette-dijonnaise

SHELLFISH
COLD PLATTER

4 ea oysters on the half shell
4 ea shrimp cocktail
half maine lobster
trio of sashimi
market ceviche
serves 3 - 4 people
220 GF

SASHIMI
PLATE

TRIO OF SASHIMI 48
kona kampachi*
ora king salmon*
big eye tuna*

truffle ponzu | kizami wasabi | pickled ginger

CAVIAR BITES

CAVIAR 'TWINKIEE'* 55
yuzu crème fraîche, red onion
egg, cornbread

CAVIAR PARFAIT * 55 GF
smoked salmon, egg, crème frîache
shallot potato cake

CAVIAR & TUNA TORO* 65 GF
fresh wasabi, tamari
23k gold

PETROSSIAN CAVIAR SERVICE*
ROYAL DAURENKI 30G 199 | IMPERIAL DAURENKI 30G 260
buttermilk chive pancakes, shallot potato cakes, traditional garnishes

APPETIZERS & SALADS

CLASSIC CAESAR 19 CBGF
little gem lettuce, parmesan
garlic streusel

THE "WEDGE" 20 GF
blue cheese, bacon crumble, tomato
red onion, buttermilk-ranch dressing

ORCHARD APPLE SALAD 22 GF | VEG
chicories, aged white cheddar, pecans
maple-bourbon vinaigrette

MICHAEL'S TUNA TARTARE 29 CBGF
asian pear, pine nuts, trio of peppers
quail yolk, habanero-sesame oil

NEW ENGLAND STYLE CHOWDER 24
manila clams, bacon crumble
yukon potato, fresh baked cornbread

BLACK TRUFFLE BREAD
truffle, butter, chives
5 ea/ 12 for 3 pcs

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

WAGYU RAGÙ 47
buratta stuffed pappardelle
pecorino fondue, black truffle streusel

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

FROM THE GRILL

BLACK ANGUS

8 oz CENTER-CUT FILET* 71
ebony farms | queensland, AUS

14 oz NY STRIP STEAK* 84
creek stone farms | kansas, USA

20 oz COWBOYE RIBEYE* 120
southern grain | victoria, AUS

MARKET FISH

KONA KAMPACHI* 57
ginger-garlic soy sauce

ORA KING SALMON* 54
saffron-tomato vinaigrette

WHOLE MEDITERRANEAN BRANZINO* 79
lemon-caper vinaigrette

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

LARGE FORMAT : **BOURBON-FLAMED & SALT-BAKED PRIME DRY-AGED 34 oz TOMAHAWK* 295**
charred shishito pepper, black truffle jus

SIGNATURES & ENTREÉS

MICHAEL MINA'S HOT SHELLFISH * FONDUE"
a selection of seasonal shellfish & crustaceans, roasted garlic butter, thai red curry
serves 2-3 people **345**

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

RED WINE BRAISED WAGYU SHORT RIB 67
stuffed cabbage, parisienne potato
spiced tomato sugo, baby carrot

MISO BROILED CHILEAN SEABASS 69
bok choy, ginger dashi
shiitake & king trumpet mushroom

HALF BRICK JIDORI CHICKEN 49
red pepper puree, crispy potato
scarpariello sauce

ACCOMPANIMENTS

blue crab oscar **35 GF**
roasted wagyu bone marrow **28 GF**
black truffle butter **12 VEG | GF**
broiled maine lobster **79 CBGF**
broiled shrimp **22 GF**
sauce trio **17**
please select three: house steak sauce, béarnaise
creamy horseradish, hot sauce, au poivre, chimichurri

MARKET SIDES

black truffle mac & cheese **26 VEG**
whipped potato purée, lots o' butter **17 GF**
loaded baked potato, bacon, aged cheddar **18 GF |CBV**
crispy brussel sprouts, yuzu, miso caramel, cashew **21 VEG**
soy-mirin glazed mushrooms **21 VEG**
creamed spinach "pop tart" **27 VEG**

Executive Chef: Antonio Domingo
General Manager: Angela Lopez
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

BOURBON STEAK
A MICHAEL MINA RESTAURANT

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