

BOURBON STEAK EASTER

85 per person

SHELLFISH A LA CARTE

OYSTERS
ON THE HALF SHELL* 26
champagne mignonette

SHRIMP COCKTAIL 32
gin-spiked cocktail horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

SHELLFISH PLATTER

4 west coast oysters*
4 oishii shrimp cocktail
half maine lobster
sashimi trio*
dungeness crab louie cups
diver scallop cocktail*
serves up to 4 people 145

SASHIMI

ORA KING SALMON* 21
AHI TUNA* 23
KONA KAMPACHI* 26
trio of sauces:
coconut-lime
yuzu-tamari
pomegranate-orange

CAVIAR BITES "THE ONLY CAVIAR"

CAVIAR TRIO* 115
parfait, "twinkee", tuna toro

CAVIAR PARFAIT* 55
smoked salmon, egg
crème fraîche, potato cake

CAVIAR "TWINKEE"* 55
red onion, egg, chive
yuzu crème fraîche

CAVIAR & TUNA TORO* 55
fresh wasabi & tamari
23k gold

TRADITIONAL SERVICE

WHITE STURGEON*165/oz or IMPERIAL OSETRA*235/oz
buttermilk chive pancake, traditional garnishes

STARTERS

please select one

BUTTERNUT SQUASH RAVIOLI
sunchoke espuma, brown butter

PETITE ROMAINE CAESAR
garlic streusel, vacche rosse parmesan
creamy caper dressing

DEVILED ASPARAGUS*
poached egg, deviled egg aioli, espelette

MICHAEL MINA'S TUNA TARTARE*
quail egg, pinenuts, mint, applepear
garlic, habanero-sesame oil

BACON-WRAPPED SCALLOPS*
cherry, marcona almonds
madeira emulsion

ORCHARD APPLE SALAD
chicories, aged white cheddar, pecans
maple-bourbon vinaigrette

A MICHAEL MINA CLASSIC

a savory & playful take on a childhood favorite

"CRAB CAKE POP-TART" 32
thai coconut curry

MAINS

please select one

8 oz CENTER-CUT FILET MIGNON*
horseradish crusted tomato
red wine demi

HALF-BRICK CHICKEN
caramelized onion jus
black truffle mac, broccolini

BOURBON STEAK BENEDICT
model bakery english muffin, canadian bacon
crispy potatoes, hollandaise
+8 smoked salmon

GRILLED KONA KAMPACHI*
bokchoy, ginger-soy

PRIME STEAK HASH
peppers, onions, crispy potatoes
2 eggs any style

SLOW ROASTED STUFFED LEG OF LAMB*
garlic spinach, spring peas
fingerling potatoes

FOR THE TABLE

BOURBON STEAK SIGN ATURES

MAINE LOBSTER POT PIE
wild mushrooms, market vegetables
fingerling potatoes, black truffles
brandied lobster cream
125

40oz AUSTRALIAN WAGYU TOMAHAWK*
salt-baked and bourbon-flamed
fondant potatoes, horseradish crusted tomato
red wine demi
375

SIDES

for the table

CRISPY BREAKFAST POTATOES
herbed duck fat
14

BLACK TRUFFLE ROLL
truffle butter, maldon sea salt
5

APPLEWOOD SMOKED BACON
2 pieces
15

DESSERT

please select one

BASQUE CHEESECAKE
roasted strawberry
turbinado crunch

WARM NUTMEG BEIGNETS
milk chocolate pot de creme
confectioners sugar

RED VELVET SUNDAE
vanilla ice cream, strawberry hibiscus granita

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A gratuity of 20% will be included for parties of six or more which is distributed in its entirety to the service team.