

# DINNER

## SHELLFISH HOT & COLD

### OYSTERS

**ON THE HALF SHELL\* 24/48 GF**  
champagne mignonette

**OISHII SHRIMP COCKTAIL 35 GF**  
gin-spiked cocktail sauce

**HALF MAINE LOBSTER 79 GF**  
espelette dijonaise

## SEAFOOD PLATTER

4 oysters on the half shell  
4 oishii shrimp cocktail  
half maine lobster

**CHILLED SHELLFISH\* 190 GF**  
 sashimi trio, diver scallop campechana

**HOT SHELLFISH 170 GF**  
red miso butter

## SASHIMI SELECTION

trio of sauces:  
coconut-lime  
yuzu-tamari  
pomegranate-orange

**ORA KING SALMON 21**

**AHI TUNA 23**

**HAMACHI 26**

**SCALLOPS 36**

## CAVIAR BITES PETROSSIAN CAVIAR

**CAVIAR PANCAKE\* 55**  
fresh ricotta, dill, lemon butter sauce

**CAVIAR PARFAIT\* 55 GF**  
smoked salmon, crème fraîche  
shallot potato cake

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


### PETROSSIAN CAVIAR SERVICE

**IMPERIAL DAURENKI 30G 199 | ROYAL OSSETRA 30G 260**  
buttermilk chive pancake, shallot potato cake, traditional garnishes

## APPETIZERS & SALADS

**BLACK TRUFFLE BREAD 5/12**  
truffle butter, chives, maldon sea salt

**CLASSIC CAESAR 19 CBGF**  
little gem lettuce, parmesan, garlic streussel

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

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

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

**WAGYU BEEF CARPACCIO 32**  
espellette aioli, pickled shallot, parmesan, crouton

**PAN ROASTED SCALLOPS 40 GF**  
vadouvan curry, spring vegetables  
scallion, thai basil

**ONION SOUP GRATIN 19**  
trio of cheeses, garlic baguette

**LUMP CRAB TAJARIN 44**  
green garlic pesto, spring peas  
parmesan, lemon

## MARKET FISH spinach, herbs, lemon

**ORA KING SALMON\* 53**  
fines herbs vinaigrette

**SWORDFISH\* 54**  
green peppercorn sauce

**PACIFIC HALIBUT\* 59**  
pink peppercorn citronette

**SEA BREAM\* 63**  
oregano-caper vinaigrette

## STEAKS & CHOPS

### PRIME ANGUS

**8 oz CENTER-CUT FILET\* 71**  
southern grain | victoria, AUS

**14 oz NY STRIP STEAK\* 84**  
southern grain | victoria, AUS

**20 oz BONE-IN RIBEYE\* 125**  
southern grain | victoria, AUS

### 30 DAY DRY-AGED

**PRIME BLACK ANGUS TOMAHAWK**  
40 oz | 48 oz | 60 oz

portion availability & pricing may vary  
please inquire with server.

### WORLD OF WAGYU

**6 oz A5 WAGYU FILET MIGNON\* 240**  
miyazaki, japan

**12 oz WAGYU STRIP STEAK\* 115**  
westholme | queensland, AUS

**16 oz WAGYU DELMONICO\* 144**  
rosewood ranch | texas, USA

## SIGNATURES & ENTREÉS

 **MAINE LOBSTER  
POT PIE 149**  
brandied lobster cream  
market vegetables, black truffle

**RED WINE BRAISED  
WAGYU SHORT RIB 67**  
whipped celery root  
crispy bone marrow, shallot jam

**CRISPY CHICKEN  
PAILLARD 52**  
tomato tahina, chili-crunch  
cucumber, tomato, red onions

**HERB-CRUSTED  
RACK OF LAMB 77**  
parsnip purée, cherry jus  
charred hispi cabbage

## ACCOMPANIMENTS

crab oscar **35 GF**

wagyu bone marrow **28**

diver scallops **18 GF**

sauce trio **12**

please select three: bourbon steak sauce, hot sauce  
creamy horseradish, bearnaise, au poivre, chimichurri


## MARKET SIDES

soy-mirin glazed trio of mushrooms **21**

charred broccolini, preserved lemon vinaigrette **17 GF**

blistered snap peas, miso caramel, garlic cashew **17 CBGF**

whipped potato purée, lots o' butter **17 GF**

 black truffle mac & cheese **24**

creamed spinach, feta, crispy onions **17**

Executive Chef: Antonio Domingo

Executive Sous Chef: Maiki Le

 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

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY

GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE