

◆ 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 ◆  
COLD PLATTER

4 west coast oysters\*  
4 oishii shrimp cocktail\*  
half maine lobster\*  
sashimi trio\*  
PNW escabeche\*  
serves 2-3 people  
**145**

◆ SASHIMI ◆

**ORA KING SALMON\* 21**

**AHI TUNA\* 23**

**DIVER SCALLOP\* 25**

**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, shallot potato cake

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

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

CAVIAR SERVICE

**WHITE STURGEON\* 165/oz or IMPERIAL OSETRA\* 235/oz**

**TRADITIONAL**  
buttermilk chive pancake, traditional garnishes

**SALT-BAKED POTATO\***  
house churned butter, whipped buttermilk

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

SOUPS & SALADS

**ONION SOUP GRATIN 18**  
trio of cheeses, garlic baguette

**MAINE LOBSTER & MELONS\* 30**  
cucumber, espelette  
ginger aguachile

**PETITE ROMAINE CAESAR 20**  
garlic streusel, vacche rosse parmesan  
creamy caper dressing

**THE WEDGE 21**  
nueske's bacon, egg, red onion, tomato  
point Reyes blue cheese  
buttermilk ranch dressing

**BURRATA & FARMERS MARKET TOMATOES 27**  
basil stuffed burrata  
pita croutons, balsamic reduction

APPETIZERS

**MICHAEL MINA'S TUNA TARTARE\* 31**  
quail egg, pine nuts, mint  
apple pear, garlic  
habanero-sesame oil

**BACON-WRAPPED SCALLOPS\* 32**  
cherries, marcona almond  
madeira emulsion

**MARYLAND STYLE CRAB CAKE\* 31**  
old bay breadcrumbs, brown butter

**STEAK TARTARE "PIZZA"\* 29**  
sun dried tomatoes, capers  
parmesan, calabrian chili, lemon oil

**MOREL AGNOLOTTI 31**  
brentwood corn pudding, saba  
summer truffle

MICHAEL MINA'S HOT SHELLFISH\*  
"FONDUE"

a selection of seasonal shellfish and crustaceans  
finished with roasted garlic butter & lemon  
served with a corn fondue dipping sauce

serves up to 2-3 **195**

## MARKET FISH

**DOVER SOLE\* 95**  
caviar butter sauce

**MEDITERRANEAN BRANZINO\* 49**  
oregano-caper vinaigrette

**ORA KING SALMON\* 44**  
saffron-tomato vinaigrette

**KONA KAMPACHI\* 52/68**  
ginger-garlic soy sauce  
filet or half portion

## —◇— STEAKS & CHOPS —◇—

**8 oz CENTER CUT FILET MIGNON\* 70**  
greater omaha

**6 oz A5 JAPANESE WAGYU RIB CAP\* 175**  
sendai prefecture

**14 oz NEW YORK STRIP\* 73**  
usda prime

**10 oz WAGYU NEW YORK STRIP\* 110**  
sakura ranch, usa

**24 oz BONE-IN RIBEYE\* 98**  
usda prime

**16 oz BONELESS WAGYU RIBEYE\* 139**  
masami cattle ranch, usa

## ACCOMPANIMENTS

**DIVER SCALLOPS\* 28**  
BÉARNAISE 5  
BOURBON STEAK SAUCE 5

**GRILLED SHRIMP\* 24**  
CHIMICHURRI 4  
BLACK TRUFFLE BUTTER 8

**HALF MAINE LOBSTER\* 48**  
HORSERADISH CRUST 6  
RED WINE DEMI 5

## —◇— BOURBON STEAK SIGNATURES —◇—

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

**40 oz SALT-BAKED & BOURBON-FLAMED  
AUSTRALIAN WAGYU TOMAHAWK\* 375**  
fondant potatoes, chimichurri

## ENTRÉES

**NEW ZEALAND LUMINA FARMS LAMB CHOPS\* 75**  
ratatouille cannelloni, charred eggplant puree

**DUNGENESS CRAB SPAGHETTI\* 75**  
blistered cherry tomato, white wine, chili flakes

**RED WINE BRAISED WAGYU SHORT RIB\* 68**  
heirloom carrots, english peas, pommes duchesse

**MARY'S FREE RANGE BRICK CHICKEN\* 42**  
sweet & spicy peppers, fennel, crispy rosemary potatoes

## ◀◀ SIDES ▶▶

**POTATOES TRIO: CLASSIC, LOBSTER, HORSERADISH 17**  
**CHAMPAGNE-BATTERED ONION RINGS, SRIRANCHA 16**  
**BLACK TRUFFLE MACARONI GRATINÉE 24**

**JALAPEÑO CREAMED CORN 15**  
**STIR-FRIED ASPARAGUS, A NOD TO SF CHINATOWN 16**  
**CREAMED SPINACH "POP TART" 18**

**BAKED POTATO, ALL THE FIXIN'S 16**

\*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.