

# STRIPSTEAK

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A MICHAEL MINA RESTAURANT

## { RAW BAR }

*SHELLFISH TOWER	maine lobster, king crab, shrimp, clams, oysters · <i>MP</i>
*AMERICA'S BEST OYSTERS	east & west coast seasonal selection · 26
*CRISPY RICE POPPERS	hamachi & ahi tuna, tobiko, ponzu · 22
*YELLOWTAIL	finger lime, snap peas, shiro dashi · 21
ALASKAN KING CRAB	green goddess dressing · 43
SHRIMP COCKTAIL	gin "spiked" cocktail sauce · 26
*AHI TUNA TOSTADA	chipotle aioli, fresno chili · 22
*CAVIAR SELECTION	blini, crème fraîche, egg mimosa, brioche toast points · <i>MP</i>

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## { APPETIZERS }

"INSTANT BACON"	five-spice pork belly, tempura oyster, green cabbage slaw · 24
ROASTED BONE MARROW	braised wagyu, chipotle-chimichurri, grilled sourdough bread · 22
*WAGYU FILET TARTARE	traditional garnishes, warm pita bread · 26
FOIE GRAS DOUGHNUT	poached bartlett pear, almond crumble, noble maple syrup · 25
MAINE LOBSTER TACOS	grilled pineapple, avocado cream, micro cilantro · 24

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## { SALADS }

B-L-T 'WEDGE'	nueske's bacon, tomato, egg, blue cheese, buttermilk dressing · 19
BABY KALE	shaved vegetables, beet "noodles", sumac, pomegranate molasses · 16
CHICORY SALAD	fresh herbs, apples, candied pecans, sherry vinaigrette · 17
*CAESAR	gem lettuce, garlic streusel, white anchovy · 17

Executive Chef Tony Schutz

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## { ENTRÉES }

MEDITERRANEAN SEABASS	fermented black bean, ginger, scallion, cilantro · 46
FREE RANGE BRICK CHICKEN	benton's ham, mushroom agnolotti, chanterelle · 41
*KUROBUTA PORK CHOP	brussels sprout, rice pilaf, whole grain mustard · 64

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## { FROM THE WOOD-BURNING GRILL }

### \* ANGUS

18 oz bone-in rib eye · 75  
16 oz ny strip · 64  
8 oz filet mignon · 63  
14 oz dry-aged rib eye · 74  
10 oz flat iron · 44

### \* WAGYU

8 oz mishima reserve filet mignon · 81  
8 oz mishima reserve rib cap · 89  
japanese A5 wagyu · 42/oz

### SEAFOOD

\*scottish salmon · 43  
\*ahi tuna · 50  
king crab legs · 88  
\*diver scallops · 44

\* WORLD WIDE WAGYU · 165  
*japanese A5 strip, american rib cap, australian short*

\* 40 OZ AUSTRALIAN TOMAHAWK · 167

## { STEAK ACCOMPANIMENTS }

foie gras butter · 6	peppercorn · 3	*grilled foie gras · 31
black truffle butter · 6	steak sauce · 3	grilled shrimp · 15
bleu cheese crumbles · 7	béarnaise · 3	king crab oscar · 42
wasabi-horseradish crust · 5	trio of sauces · 8	half lobster tail · 25

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## { SIDE DISHES }

### POTATOES

BAKED - bacon, cheese sauce · 15  
GRATIN - smoked gouda · 19  
PURÉED - lobster & sour cream · 17

### ORIGINAL

SPINACH - bacon creamed · 15  
BRUSSELS - cider reduction · 17  
MUSHROOMS - mirin glazed · 19

### STRIPSTEAK

BROCCOLINI - calabrian chili · 16  
SPICY FRIED RICE - pork belly · 17  
MAC & CHEESE - black truffle · 19

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.