

STRIPSTEAK

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
*SALMON TORO	finger lime, snap peas, shiro dashi · 21
ALASKAN KING CRAB	green goddess dressing · 43
*SPICY OCTOPUS POKE	kimchi, toasted sesame, gochujang · 22
SHRIMP COCKTAIL	gin "spiked" cocktail sauce · 26
*HAMACHI TOSTADA	chipotle aioli, pickled corn, fresno chili · 22
*BIG EYE TUNA TACOS	asian pear, toasted pine nuts, ancho chili, sesame oil · 21
*CAVIAR SELECTION	blini, crème fraîche, egg mimosa, brioche toast points · <i>MP</i>

{ APPETIZERS }

"INSTANT BACON"	five-spice pork belly, tempura oyster, green cabbage slaw · 24
PROSCIUTTO MELON	compressed melon, honeydew consommé, fresh mint · 19
*WAGYU FILET TARTARE	basil pesto, truffle potato foam, russet potato chips · 26
FOIE GRAS DOUGHNUT	roasted peaches, almond crumble, whistle pig syrup · 25
LOBSTER AGNOLOTTI	chanterelle mushrooms, corn velouté, shallot confit · 24
BRENTWOOD SWEET CORN SOUP	king crab, scallion, espelette · 18

{ SALADS }

B-L-T WEDGE	nueske's bacon, tomato, egg, blue cheese, buttermilk dressing · 19
URBAN SEED	shaved vegetables, beet "noodles", sumac, pomegranate molasses · 16
HEIRLOOM TOMATOES	crunchy quinoa, burrata, white balsamic vinaigrette · 17
*CAESAR SALAD	gem lettuce, garlic streusel, white anchovy · 17

Executive Chef Tony Schutz

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{ ENTRÉES }

MEDITERRANEAN SEABASS	fermented black bean, ginger, scallion, cilantro · 44
MARY'S FREE-RANGE CHICKEN	crispy thigh, olive oil potatoes, spinach, matbucha sauce · 39
ALASKAN HALIBUT	white wine poached, ratatouille, basil broth · 46
*COLORADO LAMB	seasonal mushrooms, english peas, crisp polenta · 62

* WORLD WIDE WAGYU

japanese A5 new york, american rib cap, australian short rib · 162

{ FROM THE WOOD-BURNING GRILL }

* ANGUS

18 oz bone-in rib eye · 72
16 oz NY strip · 62
8 oz filet mignon · 61
16 oz dry-aged rib eye · 72
10 oz flat iron · 42

* WAGYU

8 oz mishima reserve filet mignon · 79
8 oz mishima reserve rib cap · 89
japanese A5 wagyu · 42/oz

SEAFOOD

*scottish salmon · 41
*ahi tuna · 48
*atlantic swordfish · 42
king crab legs · 88
*diver scallops · 42

16 OZ AUSTRALIAN LOBSTER TAIL · 96

* 40 OZ AUSTRALIAN TOMAHAWK · 165

{ STEAK ACCOMPANIMENTS }

foie gras butter · 6
black truffle butter · 6
bleu cheese crumbles · 7
wasabi-horseradish crust · 5

béarnaise · 3
peppercorn · 3
steak sauce · 3
trio of sauces · 8

half lobster tail · 25
*grilled foie gras · 31
grilled shrimp · 15
king crab oscar · 43

{ SIDE DISHES }

POTATOES

BAKED - bacon, cheese sauce · 14
GRATIN - smoked gouda · 18
PURÉED - lobster & sour cream · 16
FINGERLING - garlic & rosemary · 15

ORIGINAL

SPINACH - bacon creamed · 14
CREAMED CORN - jalapeño · 16
MAC & CHEESE - black truffle · 18
BROCCOLINI - calabrian chili · 15

STRIPSTEAK

ASPARAGUS - confit leeks, lemon · 16
ZUCCHINI - gochujang, sesame · 15
MUSHROOMS - red wine · 18
SPICY FRIED RICE - pork belly · 16

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