

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ APPETIZERS }

- TUNA TARTARE** | ahi, ancho chili, asian pear, toasted pine nuts, sesame oil · 26
- JUMBO SHRIMP** | sapphire gin, cocktail sauce · 24
- STEAK TARTARE** | truffle, roasted garlic, crispy yukon potato · 23
- CRAB CAKE** | blue crab, coconut-curry cream, pickled papaya · 25
- CAESAR SALAD** | reggiano cheese, baby gem, cracked pepper · 15
- BABY ICEBERG WEDGE** | smoked blue cheese, house bacon, pickled shallots · 16

OL' No. 7 BURGER · 24

**DRY-AGED ANGUS, AMERICAN WAGYU, BOURBON-GLAZED BACON
VERMONT WHITE CHEDDAR, PARMESAN TRUFFLE FRIES**

{ ENTRÉES }

— WOOD-FIRED STEAKS —

- filet mignon 8 oz · 45
- boneless rib eye 14 oz · 48
- wagyu skirt steak 12 oz · 48

— SEAFOOD —

- alaskan halibut · 47
- scottish salmon · 41

— VEGETARIAN —

- black truffle pasta · 45

— ACCOMPANIMENTS —

- house steak sauce · 2
- bordelaise · 2
- chimichurri · 2
- yuzukoshō béarnaise · 2
- black truffle butter · 4
- truffle mac & cheese · 14
- charred broccolini · 12
- sautéed mushrooms & onions · 14
- parmesan truffle fries · 13

{ DESSERT }

- MOCHA CRÈME BRÛLÉE** | coconut, smoked butter ice cream · 13
- THE FLORIDIAN** | key lime curd, orange, hibiscus, graham cracker ice cream · 12

applicable taxes and 18% service charge will be added to all checks
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness