

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 }

- STRAWBERRY SHORTCAKE BAR** | almond sponge, strawberry-kiwi sorbet · 13
KEY LIME PIE | citrus salad, blackberry-ginger frozen yogurt · 13

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