

# STRIPSTEAK

A MICHAEL MINA RESTAURANT

## { SEAFOOD PLATTERS }

oysters, gulf shrimp, maine lobster, king crab

### HOT MISO BUTTER

red miso butter  
charred lemon  
espelette pepper

### ICE-COLD\*

gin-spiked cocktail  
green goddess  
champagne mignonette

## { RAW BAR }

<b>OYSTERS ON THE HALF SHELL*</b>	champagne mignonette 26
<b>STRIPSTEAK OYSTER SHOOTERS*</b>	diane mina's dirty jalapeno bloody mary mix 14
<b>ALASKAN RED KING CRAB</b>	green goddess dressing 43
<b>SHRIMP COCKTAIL</b>	gin-spiked "cocktail" sauce 26

## CAVIAR "TWINKEE"\*

kaluga caviar, yuzu crème fraîche, corn muffin 35

## { TARTARE }

<b>HAMACHI &amp; AHI POPPERS*</b>	crispy rice cakes, sriracha aioli 22
<b>RED BEETROOT "TARTARE"</b>	goat cheese, hazelnuts, balsamic 18
<b>HAND-CUT WAGYU FILET*</b>	traditional garnishes, grilled pita 26
<b>MICHAEL'S TUNA TARTARE*</b>	pine nuts, asian pear, habanero-sesame oil 24

## { SALADS }

<b>THE B.L.T 'WEDGE'</b>	classic toppings, buttermilk ranch 19
<b>GEM LETTUCE CAESAR</b>	garlic streusel, anchovy, parmesan 17
<b>SHAVED ZUCCHINI</b>	mint, green apple, grapes, sicilian pistachio 16
<b>SUPER GRAIN</b>	quinoa, boston bibb lettuce, ginger vinaigrette 16

## { COLD SMALL PLATES }

<b>TUNA "ROLLS"*</b>	crispy onions, roasted garlic ponzu 22
<b>YELLOWTAIL SASHIMI*</b>	white & green asparagus, white miso 21
<b>CHILLED LOBSTER TACOS</b>	charred pineapple, avocado cream 24
<b>MISHIMA RESERVE BEEF TATAKI*</b>	pepper crusted, yuzu shoyu 26

## { HOT SMALL PLATES }

<b>SPICY THAI BEEF LETTUCE CUPS</b>	thai chili & basil, pickled carrot, crunchy rice 21
<b>"INSTANT" BACON</b>	tempura oyster, shredded cabbage, soy glaze 24
<b>JIDORI CHICKEN TERIYAKI</b>	pickled cucumber, chicken skin, furikake 19
<b>COLORADO LAMB CHOP "KATSU"</b>	marinated cherry tomatoes, japanese curry 22

Executive Chef Tony Schutz

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{ SIGNATURES }

**JIDORI BRICK CHICKEN** 41

benton's ham, mushroom agnolotti, morel mushrooms

**GINGER-SCALLION SEA BASS** 46

chinese fermented black beans, baby bok choy

**WORLD WIDE WAGYU\*** 165

japanese A5 strip, american rib cap, australian short rib

{ FROM THE WOOD BURNING GRILL }

— ANGUS\* —

18 oz bone-in ribeye 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 filet 81  
8 oz mishima rib cap 89  
japanese A5, kagoshima 42/oz  
40 oz australian tomahawk 167

— SEAFOOD\* —

scottish salmon 43  
ahi tuna 50  
alaskan king crab legs 88  
diver scallops 44

{ ACCOMPANIMENTS & ADDITIONS }

stripsteak sauce 3  
béarnaise 3  
peppercorn 3  
trio of sauces 8

grilled shrimp 15  
half lobster tail 25  
grilled foie gras\* 31  
king crab & béarnaise 42

roasted bone marrow 12  
black truffle butter 6  
wasabi-horseradish crust 5  
crumbled blue cheese 7

{ SIDE DISHES }

**MUSHROOM TRIO** 19  
white soy, mirin

**BAKED POTATO** 15  
all the 'fixins'

**MAC & CHEESE** 19  
black truffle

**CREAMED SPINACH** 15  
nueske bacon crumble

**POTATO GRATIN** 19  
smoked gouda cheese

**BROCCOLINI** 16  
calabrian chilies

**ASPARAGUS** 17  
green garlic confit

**WHIPPED POTATO DUO** 17  
maine lobster & sour cream

**SPICY FRIED RICE** 17  
five spiced pork belly

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*