 **CAST-IRON BROILED SHELLFISH PLATTER 95**
4 OYSTERS, 4 JUMBO SHRIMP, 1/2 LOBSTER, KING CRAB
RED MISO BUTTER, CHARRED LEMON

**À LA CARTE
CHILLED SEAFOOD**

AVAILABLE BROILED
UPON REQUEST

ICE-COLD SHELLFISH TOWER OYSTERS, SHRIMP, LOBSTER, KING CRAB **95**
CHEF'S OYSTER SELECTION CHAMPAGNE MIGNONETTE **26**
HALF MAINE LOBSTER DIJONNAISE **34**
JUMBO SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **26**
1/4 LB. KING CRAB TOGARASHI MAYO **34**
PETROSSIAN CAVIAR SELECTION TSAR IMPERIAL **295** ALVERTA PRESIDENTE 1 OZ. **195**

MUST HAVE...

 **CAVIAR PARFAIT*** SMOKED SALMON, CRISPY POTATO, WHIPPED CRÈME FRAÎCHE


APPETIZERS

TUNA SASHIMI CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **19**
CHILLED LOBSTER TACOS MANGO-PINEAPPLE SALSA, AVOCADO CREAM **24**
 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **24**
HAND-CUT PRIME STEAK TARTARE TRADITIONAL GARNISHES, GRILLED PITA BREAD **22**
SPICY BEEF LETTUCE CUPS THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE **18**
SUMMER CORN SOUP KING CRAB, CHARRED CORN, ESPELETTE PEPPER **16**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **16**
LOCAL TOMATOES BURRATA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE **21**
SIMPLE GREENS SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE **16**
CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**

SIGNATURES

 **MAINE LOBSTER
POT PIE**
BRANDY-TRUFFLE CREAM
MARKET VEGETABLES
95

**ORGANIC-FREE RANGE
BRICK CHICKEN**
SWEET PEA RAVIOLI
SHALLOT CONFIT
38

**MISO-GLAZED
SEA BASS**
RADISH, SCALLION
MAITAKE MUSHROOM DASHI
46

**'RUBEN' STYLE
TOMAHAWK SHORT RIB**
HORSERADISH POTATO PURÉE
'1000 ISLAND' HOLLANDAISE
55

FROM THE OAK WOOD-FIRED GRILL

PRIME ANGUS BEEF

8 oz FILET MIGNON **49**
14 oz NEW YORK STRIP **55**
16 oz DELMONICO RIB EYE **64**
10 oz SKIRT STEAK **38**
18 oz DRY-AGED 'COWBOY' RIB EYE **75**
32 oz PORTERHOUSE **95**

8 oz CHEF'S FAVORITE CUT 'RIB CAP' **65**

WAGYU

8 oz JAPANESE A5 STRIPLOIN **195**
8 oz AMERICAN RIB EYE FILET **95**

FROM THE LAND & SEA


14 oz VEAL CHOP **55**
8 oz BISON FILET MIGNON **72**
10 oz RACK OF LAMB **55**
LOCAL SNAPPER **36**
AHI TUNA* **39**
SCOTTISH SALMON **38**
DAY BOAT SCALLOPS **39**

ACCOMPANIMENTS

HALF MAINE LOBSTER **34** KING CRAB & BÉARNAISE **27**
GRILLED TIGER SHRIMP **15** HUDSON VALLEY FOIE GRAS **32**
BLACK TRUFFLE BUTTER **5** BLUE CHEESE CRUST **5**

MARKET SIDES

VEGETABLE
BROCCOLINI, CALABRIAN CHILI **14**
ROASTED CAULIFLOWER, ALMOND GREMOLATA **13**
SAUTÉED MUSHROOMS, GARLIC & WHITE WINE **16**
GRILLED ASPARAGUS, PICKLED RAMPS **14**
CORN 'ELOTE', JALAPENO, COTIJA, LIME CREMA **15**

CLASSIC
 **MAC & CHEESE, BLACK TRUFFLE** **15**
GARLIC MASHED POTATOES, GARLIC CHIPS **13**
GRILLED VIDALIA ONIONS, FINES HERBS **10**
CREAMED SPINACH, CRISPY SHALLOTS **13**
BAKED POTATO, 'ALL THE FIXINS' **13**

 **DESIGNATES A CHEF MICHAEL MINA SIGNATURE**

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS
*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES