


SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB

 CAST-IRON BROILED	ICE-COLD
RED MISO BUTTER	GIN-SPIKED COCKTAIL SAUCE
CHARRED LEMON	DIJONNAISE
LEMONGRASS TEA	GREEN GODDESS

À LA CARTE	CHEF'S OYSTER SELECTION*	WHITE PONZU, FRESH WASABI	24 PER HALF DOZEN
CHILLED SHELLFISH	1/4 LB. ALASKAN KING CRAB	GREEN GODDESS	36
AVAILABLE BROILED UPON REQUEST	1/2 MAINE LOBSTER	DIJONNAISE	42
	CHILLED POACHED SHRIMP	GIN-SPIKED COCKTAIL SAUCE	32


APPETIZERS	HAND-CUT STEAK TARTARE*	TRADITIONAL GARNISH, GRILLED PITA BREAD	19
	CAULIFLOWER SOUP	PEPPER CRÈME FRAÎCHE, PICKLED SHALLOT, CRISPY IBERICO, OLIVE OIL	14
	SPAGHETTI ALLA CHITARRA	CURED EGG YOLK, BLACK PEPPER, MUSHROOM, ALBA TRUFFLE	30
	 MICHAEL'S TUNA TARTARE*	ASIAN PEAR, HABAÑERO, QUAIL EGG, PINE NUT, SESAME	26

SALADS	CAESAR SALAD*	LITTLE GEM, WHITE ANCHOVY, GARLIC STREUSEL	17
	THE 'WEDGE'	BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING	18
	HEIRLOOM BEET SALAD	DI STEFANO BURRATA, SALSA VERDE, ALEPPO HONEYCOMB, PEPITAS	17
	FARMERS MARKET	PURPLE HAZE GOAT CHEESE, PECAN GRANOLA, APPLE VINAIGRETTE	15

SIGNATURE ENTRÉES

**TWO WASH RANCH
JIDORI CHICKEN**
DELICATA SQUASH AGNOLOTTI
CRISPY GUANCIALE
39

**BROILED
SEABASS**
CHINESE BLACK BEAN
BABY BOK CHOY
45

**MAINE LOBSTER
 POT PIE**
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
MP


**STONINGTON BAY
SCALLOPS**
CARROT PUREE, BROCCOLINI
BORDELAISE
48

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF*	10 oz PRIME SKIRT STEAK	45
	8 oz FILET MIGNON	55
	12 oz NEW YORK STRIP	69
	16 oz DELMONICO RIB EYE	81
	8 oz HANGER STEAK	43

JAPANESE AND AMERICAN WAGYU*	JAPANESE A5 RIB EYE	45 per oz
	10 oz AMERICAN FLAT IRON	73
	8 oz AMERICAN RIB EYE PAVE	85
	12 oz AMERICAN NEW YORK	96

SPECIALITY CUTS*	14 oz BONE-IN FILET	103
	20 oz KANSAS CITY STRIP LOIN	89

 **US VS JAPAN**, 3 oz JAPANESE A5 & 3 oz AMERICAN RIB EYE **175**
WAGYU TRIO, 5 oz FLAT IRON, 4 oz PAVE, 3 oz NEW YORK **140**

FROM THE SEA*	6 oz ARCTIC CHAR	38
	6 oz AHI TUNA STEAK	46

ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM	13	ALASKAN KING CRAB BÉARNAISE	36
PAN-SEARED FOIE GRAS	26	HORSERADISH CRUST	7
CARAMELIZED CIPOLLINI ONION	9	CREAMY BLUE CHEESE SAUCE	6

SAUCE TRIO **10**
BÉARNAISE **4** | PEPPERCORN **5** | CHIMICHURRI **4**

MARKET SIDES

VEGETABLE	CLASSIC
BOK CHOY, YUZU KOSHO, ALEPPO	13
CLASSIC OR HORSERADISH WHIPPED POTATO	12
MAGICAL MUSHROOMS, MIRIN, WHITE SOY	14
GREEN BEANS, PICKLED PEARL ONION, ALMONDS	13
SHISHITO PEPPERS, SOY CARAMEL, PEANUT	14
 MAC & CHEESE, BLACK TRUFFLE	14
ROASTED BRUSSELS SPROUTS, GUANCIALE, PINENUT	14
FRIED RICE, CHINESE SAUSAGE, KIMCHI	21
BAKED POTATO, BACON JAM, CHEESE SAUCE	16
ROASTED CAULIFLOWER, TEHINA, PISTACHIO	15

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS