

SHELLFISH PLATTER 98

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

HOT MISO BUTTERED
 RED MISO BUTTER
 CHARRED LEMON
 LEMONGRASS TEA

ICE-COLD
 GIN-SPIKED COCKTAIL
 SAUCE GREEN GODDESS
 MIGNONETTE

- A LA CARTE SEAFOOD** **WEST COAST OYSTER*** HALF DOZEN, MIGNONETTE **24**
CRUDO-CAVIAR **SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **26**
1/4 LB. ALASKAN KING CRAB GREEN GODDESS, DIJONNAISE **39**
MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **26**
HAMACHI 'ROLLS'* CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **24**
CAVIAR PARFAIT* POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **64**
- APPETIZERS** **HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISH, GRILLED PITA BREAD **23**
CHARRED OCTOPUS CANNELINI BEANS, FENNEL, PIQUILLO PEPPERS, CITRUS **24**
PORK BELLY PANCIT NOODLE SANTA BARBARA UNI, CRAB, TROUT ROE, CHILI THREAD **24**
DUCK SPRING ROLLS GINGER-CHILI, SHITAKE, CILANTRO, SCALLION **16**
- SALADS** **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **16**
BIBB LETTUCE SALAD WATERMELON RADISH, CUCUMBER, CABERNET VINAIGRETTE **14**
CAESAR SALAD BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**

SIGNATURES

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| <p>MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLE 94</p> | <p>MARY'S 'BRICK' CHICKEN CHANTERELLE SQUASH AGNOLOTTI 38</p> | <p>GRILLED MEDITERRANEAN BRANZINO BLACK POMODORO KUSHARI 46</p> | <p>DUKKAH-SPICED COLORADO LAMB SHANK BULGAR WHEAT TABBOULEH POMEGRANATE 48</p> |
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FROM THE GRILL

- BLACK ANGUS BEEF**
 8 oz. FILET MIGNON **57**
 12 oz. BARREL-CUT FILET MIGNON **74**
 14 oz. NEW YORK STRIP **59**
 16 oz. DELMONICO RIB EYE **62**
 8 oz. SPINALIS RIB EYE CAP **62**
- BONE-IN CUTS**
 18 oz. PRIME BONE-IN NEW YORK STRIP **78**
 20 oz. PRIME COWBOY RIB EYE **84**
 32 oz. PRIME PORTERHOUSE FOR TWO **134**
- WORLD WIDE WAGYU**
 A5 JAPANESE, KAGOSHIMA STRIP **38** PER OUNCE 3 oz minimum.
 10 oz. AMERICAN MISHIMA RESERVE EYE OF RIB **99**
 30 oz AUSTRALIAN TOMAHAWK FOR TWO **164**
- FROM THE SEA**
 7 oz. VERLASSO SALMON **37**
 6 oz. MAINE DAY BOAT SCALLOPS **43**

ACCOMPANIMENTS

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|-------------------------------|-----------------------------|
| HALF MAINE LOBSTER 48 | HORSERADISH CRUST 6 |
| GRILLED GULF PRAWNS 18 | KING CRAB OSCAR 17 |
| BONE MARROW & TOAST 16 | SMOKED BLUE CHEESE 6 |

SAUCE TRIO 6

PLEASE SELECT THREE : or 2 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI | RED WINE DEMI

MARKET SIDES

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|---|---|
| VEGETABLE | CLASSIC |
| ASPARAGUS POLONAISE, BROWN BUTTER 13 | CLASSIC POTATO PUREE 13 |
| BRUSSELS SPROUTS, CHILI, SOY CARAMEL 12 | BLACK TRUFFLE MAC & CHEESE 16 M |
| WHITE SOY MIRIN GLAZED TRIO OF MUSHROOM 16 | CREAMED SPINACH, FETA, KATAIFI 13 |
| FRIED CAULIFLOWER, HARISSA, GUANCIALE 12 | CRUSHED POTATO, GARLIC, ROSEMARY 14 |
| EARL GREY STEAMED BROCCOLI, PRESERVED LEMON 11 | BAKED POTATO, SOUR CREAM, BACON MARMALADE 14 |

M DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES