



MI **HOT MISO BUTTERED SHELLFISH PLATTER 105**
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB, LEMONGRASS TEA

CHILLED SEAFOOD **BOURBON STEAK SHELLFISH TOWERS*** AMERICAN MERROIR **TASTING 68 | SIGNATURE 162**
RAW OYSTER SELECTION* HALF DOZEN, ATLANTIC COAST **24**
1/2 MAINE LOBSTER DIJONNAISE **42**
SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **26**
ALASKAN KING CRAB 1/4 LB. GREEN GODDESS **26**
MI **CAVIAR PARFAIT** POTATO CAKE, SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA **58**
CHEF'S CAVIAR SELECTION IMPERIAL **125** | OSSETRA **175** | OOO **250** | TASTING **500**

APPETIZERS **CHARRED OCTOPUS** GREEN GARLIC, ONION, TOASTED ALMONDS **28**
MI **MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **26**
HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED NAAN **27**
MARYLAND CRABCAKE PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **25**
SWEET POTATO SOUP BUTTERMILK, CANDIED PECANS **18**
SEARED FOIE GRAS HUCKLEBERRY, CHESTNUT DONUT, TEA CUSTARD **51**

SALADS **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
KING CRAB ENDIVE, HEARTS OF PALM, ORANGE VINAIGRETTE **26**
CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **18**
BEET KURI SQUASH, GOAT CHEESE MOUSSE, SHAVED FENNEL, PUMPKIN SEED **22**

SIGNATURES

<p>MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLES 92</p>	<p>GREEN CIRCLE 'BRICK' CHICKEN BLACK TRUFFLES MUSHROOM AGNOLOTTI 59</p>	<p>GINGER-SCALLION LOCAL ROCKFISH CHINESE BLACK BEANS BABY BOK CHOY 52</p>	<p>'BOURBON FEAST' 48 OZ. RIB EYE ARGENTINIAN STYLE SIDES DUO OF CHIMICHURRI 210</p>
--	--	--	--

FROM THE WOOD-FIRED GRILL

WORLD WIDE WAGYU A5 FILET, KAGOSHIMA, JAPAN **46** PER OUNCE.
A5 RIB EYE, KAGOSHIMA, JAPAN **42** PER OUNCE
A5 NY STRIP, KAGOSHIMA, JAPAN **44** PER OUNCE.
MINIMUM 3 OUNCES PER ORDER
MI **TRIO OF A5, THREE OUNCES OF EACH FILET, EYE, & STRIP 320**
8 oz. 7X FILET OF RIB, USA **78**
10 oz. 7X PETITE NEW YORK STRIP, USA **97**
14 oz. 7X RIB EYE, USA **94**
16 oz. DARLING DOWNS NEW YORK STRIP, AUSTRALIA **91**
10 oz. DARLING DOWNS FLAT IRON, AUSTRALIA **52**

ANGUS BEEF 12 oz. NEW YORK STRIP **67**
16 oz. PAINTED HILLS RIB EYE **81**
18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP **87**
8 oz. BLACK ANGUS FILET MIGNON **57**
10 oz. HANGER STEAK **41**
38 oz. PORTERHOUSE **140**

LAND & SEA 6 oz. AHI TUNA STEAK **48**
U-10 DAY BOAT SCALLOPS **48**
6 oz. ARCTIC CHAR **36**
16 oz. HERITAGE PORK DELMONICO **45**

ACCOMPANIMENTS

HALF MAINE LOBSTER **42** HORSERADISH CRUST **4**
GRILLED SHRIMP **30** MARYLAND CRAB & HOLLANDAISE **24**
TRUFFLE BUTTER **5** BLUE CHEESE & ONION GRATIN **9**

SAUCE TRIO 7

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | AJI VERDE | CAROLINA BBQ | AU POIVRE | CHIMICHURRI

MARKET SIDES

<p>VEGETABLE WHITE ASPARAGUS POLONAISE, BROWN BUTTER 19 BRUSSELS SPROUTS, PEANUTS & SOY CARAMEL 16 TRIO OF MUSHROOMS, MIRIN GLAZED 14 CAULIFLOWER, WALNUT STREUSEL 13</p>	<p>CLASSIC MI BLACK TRUFFLE MAC & CHEESE 14 add lobster +16 WHIPPED POTATOES, CLASSIC GRAVY 13 SALT-BAKED POTATO, ALL THE FIXINS 11 CREAMED SPINACH, CRISPY SHALLOTS 15 PEE WEE POTATOES, FINES HERBES 13</p>
--	--

MI DESIGNATES A CHEF MICHAEL MINA SIGNATURE