

CHILLED **CHEF'S OYSTER SELECTION** CHAMPAGNE MIGNONETTE 27

SEAFOOD **JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE 26

AVAILABLE BROILED
UPON REQUEST

1/4 LB. KING CRAB TOGARASHI MAYO 39

APPETIZERS **TUNA SASHIMI** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 19

 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, 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 19

SALADS **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH 16

SIMPLE GREENS SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE 16

CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 16

SIGNATURES

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

'REUBEN' STYLE SHORT RIB HORSERADISH POTATO PURÉE, '1000' ISLAND' HOLLANDAISE 55

THE OAK WOOD-FIRED GRILL

PRIME ANGUS BEEF WAGYU

8 oz FILET MIGNON 52

14 oz NEW YORK STRIP 55

16 oz DELMONICO RIB EYE 64

10 oz SKIRT STEAK 41

18 oz DRY-AGED 'COWBOY' RIB EYE 95

32 oz PORTERHOUSE 125

8 oz CHEF'S FAVORITE CUT 'RIB CAP' 79

8 oz JAPANESE A5 STRIPLOIN 195

8 oz AMERICAN RIB EYE FILET 95

FROM THE LAND & SEA

14 oz VEAL CHOP 65

8 oz BISON FILET MIGNON 72

10 oz RACK OF LAMB 55

HERB ROASTED HALF CHICKEN 36

LOCAL SNAPPER 39

AHI TUNA 39

SCOTTISH SALMON 38

MARKET **BROCCOLINI** CALABRIAN CHILI 14

SIDES **ROASTED CAULIFLOWER** ALMOND GREMOLATA 14

 **MAC & CHEESE** BLACK TRUFFLE 16

GARLIC MASHED POTATOES GARLIC CHIPS 14

GRILLED VIDALIA ONIONS FINES HERBS 12

CREAMED SPINACH CRISPY SHALLOTS 14

BAKED POTATO 'ALL THE FIXINS' 14

 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

05/19/2020

DESSERTS

TROPICAL KEY LIME PIE TOASTED MERINGUE, PASSION FRUIT GEL, COCONUT SORBET 16

CHOCOLATE DEVIL'S FOOD CAKE VALRHONA GANACHE, RASPBERRY SORBET 18

VANILLA BEAN CHEESECAKE STRAWBERRY BASIL COMPOTE 14

SEASONAL ICE CREAM OR SORBET TRIO 12

WINES BY THE GLASS

SPARKLING **TAITTINGER LA FRANCAISE** REIMS, BRUT 24

LAURENT-PERRIER TOURS SUR MARNE, BRUT ROSÉ 29

KRUG GRANDE CUVÉE REIMS, BRUT 48

WHITE **PINOT GRIGIO, TORRESELLA** VENIZIA, ITALY 2017 16

RIESLING, DONNHOF 'OBERHAUSER LEISTENBERG' NAHE, GERMANY 2017 19

CHARDONNAY, CALERA CENTRAL COAST, CALIFORNIA 2016 18

CHARDONNAY, CAMILLE ET LAURENT SCHALLER CHABLIS, FRANCE 2017 20

RED **PINOT NOIR, SANDHI** SANTA RITA HILLS, CALIFORNIA 2017 20

MALBEC, LA FLOR MENDOZA, ARGENTINA 2018 14

MERLOT, DUCKHORN NAPA VALLEY, CALIFORNIA 2016 21

CABERNET SAUVIGNON, DAOU PASO ROBLES, CALIFORNIA 2018 18

COCKTAILS

BRAMBLE BOMBAY SAPPHIRE OR KETEL ONE VODKA, CRÈME DE MURE, LEMON, BLACKBERRIES, SUGAR 14
SERVED OVER CRUSHED ICE

OLD FASHIONED OLD FORESTER, ANGOSTURA BITTERS, ORANGE BITTERS 14
SERVED ON A ROCK

NEGRONI AVIATION GIN, CARPANO ANTICA, CAMPARI 14
SERVED ON A ROCK

PLANTATION PLANTATION PINEAPPLE RUM, CARPANO ANTICA, AMARO, LUXARDO MARASCHINO 14
SERVED UP

PASSION FRUIT MULE TITO'S VODKA, PASSION FRUIT, LIME, GINGER BEER, BITTERS 14
SERVED IN A MULE MUG