



SCAN TO VIEW COMPLETE WINE LIST

**À LA CARTE** **SHELLFISH PLATTERS\*** OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB, POKE **MP**  
**CHILLED SHELLFISH** **CHEF'S OYSTER SELECTION\*** WHITE PONZU, GRATED WASABI **24** PER HALF DOZEN  
**1/2 MAINE LOBSTER** DIJONNAISE **38**  
**CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **32**

**SALADS & APPETIZERS** **CAESAR SALAD\*** LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**  
**HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD **19**  
**THE 'CHOPPED WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**  
**FARMERS MARKET** GOAT CHEESE, CANDIED PECANS, BANYULS VINAIGRETTE **15**  
 **MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26**

## SIGNATURE ENTRÉES

### BROILED SEABASS

CHINESE BLACK BEAN  
 BABY BOK CHOY

45

### TWO WASH RANCH JIDORI CHICKEN

SWEET PEA AGNOLOTTI  
 CRISPY GUANCIALE

39

## 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**  
 10 oz PRIME FLAT IRON **53**

### AMERICAN WAGYU\* SNAKE RIVER FARMS, IDAHO

8 oz RIB EYE PAVE **85**  
 12 oz NEW YORK **96**

### SPECIALITY CUTS\*

14 oz BONE-IN FILET MIGNON **103**  
 JAPANESE A5 RIBEYE **45** OZ | 3 OZ MINIMUM

### FROM THE SEA\*

6 oz ARCTIC CHAR **38**

## ACCOMPANIMENTS

PAN-SEARED FOIE GRAS **26** KING CRAB BÉARNAISE **36**

### SAUCE TRIO **10**

BÉARNAISE **4** | PEPPERCORN **5** | CHIMICHURRI **4**

## MARKET SIDES

**HORSERADISH WHIPPED POTATO, CHIVES** **12** **MAC & CHEESE, BLACK TRUFFLE** **14**  
**BOK CHOY, YUZU VINAIGRETTE, ALEPPO PEPPER** **14** **BAKED POTATO, BACON JAM, CHEESE SAUCE** **13**  
**CLASSIC WHIPPED POTATO, DUCK FAT GRAVY** **12** **GLAZED MUSHROOMS, MIRIN, WHITE SOY** **14**

## SOMETHING SWEET

**ROTATING SORBET SUNDAE** **10**  
 SERVER WILL PROVIDE DETAILS

**THE BOURBON STEAK BAR** **12**  
 BROWNIE, CARAMEL MOUSSE, PEANUT BUTTER POWDER

 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