

**(M) HOT MISO BUTTERED SHELLFISH PLATTER 105**

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

- CHILLED SEAFOOD**
- BOURBON STEAK SHELLFISH TOWERS ON ICE*** AMERICAN MERROIR 105
- OYSTERS ON THE HALF** NORTH & MID ATLANTIC REGION 24
- 1/2 MAINE LOBSTER** DIJONNAISE 42
- SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 26
- 1/4 LB. ALASKAN KING CRAB** GREEN GODDESS 26

- APPETIZERS**
- SEARED SCALLOP 'OSCAR'** SHAVED ASPARAGUS, KING CRAB, CORN VELOUTE 26
- (M) MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 26
- CHARRED OCTOPUS** OLIVES, ALMONDS, TANGERINE LABNEH, COUS COUS 28
- HAND-CUT STEAK TARTARE*** BASIL PESTO, TRUFFLE POTATO ESPUMA, GRILLED PITA 27
- MARYLAND CRABCAKE** PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS 25

- SALADS**
- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19
- LOBSTER SALAD** POLE BEANS, PROSCIUTTO CRISP, WHOLE GRAIN MUSTARD, CREME FRAICHE 29
- GEM LETTUCE CAESAR** GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE 18

SIGNATURES**GREEN CIRCLE
'BRICK' CHICKEN**MOREL MUSHROOMS
SWEET PEA AGNOLOTTI

39

**MISO GLAZED
CHILEAN SEA BASS**WATERMELON RADISH
MAITAIKE MUSHROOM DASHI

54

**JAMISON FARM
LAMB CHOPS**RATATOUILLE TIMBALE
BASIL PESTO

58

FROM THE WOOD-FIRED GRILL

- WORLD WIDE WAGYU** A5 STRIPLOIN, KAGOSHIMA, JAPAN
4 oz. 168 8 oz. 336
14 oz. 7X RIBEYE, USA 94
6 oz. DARLING DOWNS, PETITE FILET MIGNON, AUSTRALIA 65
- ANGUS BEEF** 16 oz. PAINTED HILLS RIB EYE 81
14 oz. PAINTED HILLS NEW YORK STRIP 69
18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP 87
8 oz. BLACK ANGUS FILET MIGNON 57
38 oz. PORTERHOUSE 140
- FROM THE SEA** 6 oz. AHI TUNA STEAK 48
7 oz. ORA KING SALMON 39

ACCOMPANIMENTS

- HALF MAINE LOBSTER 42 HORSERADISH CRUST 4
GRILLED SHRIMP 30 TRUFFLE BUTTER 5

SAUCE TRIO 7

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | PEPPERCORN | CHIMICHURRI

MARKET SIDES

- VEGETABLE**
- ASPARAGUS, SHALLOT VINAIGRETTE** 19
- TRIO OF MUSHROOMS, MIRIN GLAZED** 15
- CREAMED SPINACH, CRISPY SHALLOTS** 15
- SAUTEED SPINACH** 15
- CLASSIC**
- WHIPPED POTATOES, FRESH CHIVES** 13
- SALT-BAKED POTATO, ALL THE FIXINS** 11
- (M) BLACK TRUFFLE MAC & CHEESE** 14 add lobster +16

(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