



SCAN TO VIEW
COMPLETE WINE LIST

À LA CARTE
CHILLED SHELLFISH

- SHELLFISH PLATTERS*** OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB, POKE **MP**
- CHEF'S OYSTER SELECTION*** WHITE PONZU, FRESH WASABI **24 PER HALF DOZEN**
- 1/2 MAINE LOBSTER** DIJONNAISE **42**
- ALASKAN KING CRAB COCKTAIL** GREEN GODDESS **74**
- 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**
- ALASKAN KING CRAB CAKE** PURPLE CARROT PURÉE, YELLOW ROMESCO, PASSION FRUIT **25**

SIGNATURE ENTRÉES

**BROILED
SEABASS**

CHINESE BLACK BEAN
BABY BOK CHOY

45

**ALASKAN KING
SALMON**

CANARY LENTILS
LEMON AÏOLI

48

**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**
- 10 oz PRIME FLAT IRON **53**
- 8 oz HANGER STEAK **43**

AMERICAN WAGYU*
SNAKE RIVER FARMS, IDAHO

- 8 oz RIB EYE PAVE **85**
- 10 oz FLAT IRON **73**
- 12 oz NEW YORK **96**

SPECIALTY CUTS*

- 20 oz KANSAS CITY STRIP **89**

FROM THE SEA*

- 6 oz ARCTIC CHAR **38**

ACCOMPANIMENTS

- CARAMELIZED CIPOLLINI ONIONS **9** ALASKAN KING CRAB BÉARNAISE **36**
- ORGANIC MUSHROOMS **13** FOIE GRAS BUTTER **7**

SAUCE TRIO 10

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

MARKET SIDES

- HORSERADISH OR CLASSIC WHIPPED POTATO** 12
- BOK CHOY, YUZU VINAIGRETTE, ALEPPO PEPPER** 14
- SHISHITO PEPPERS, SOY CARAMEL, PEANUTS** 13
- BROCCOLINI, A5 VINAIGRETTE, PASTRAMI CARNITAS** 14

- MAC & CHEESE, BLACK TRUFFLE** 14 
- LOBSTER MAC & CHEESE** 35
- BAKED POTATO, BACON JAM, CHEESE SAUCE** 13
- 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