CHILLED SEAFOOD

ICE-COLD SHELLFISH TOWER OYSTERS, SHRIMP, LOBSTER, KING CRAB **105**

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

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

HALF MAINE LOBSTER STEAMED & CHILLED, DIJONNAISE **34**

1/4 LB. KING CRAB TOGARASHI MAYO **39**

PETROSSIAN CAVIAR SELECTION TSAR IMPERIAL **295** ALVERTA PRESIDENTE 1 OZ. **195**

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

8 oz FILET MIGNON **52**

14 oz NEW YORK STRIP **69**

16 oz DELMONICO RIB EYE **64**

10 oz SKIRT STEAK **41**

20 oz DRY-AGED 'COWBOY' RIB EYE **75**

32 oz PORTERHOUSE **125**

8 oz CHEF'S FAVORITE CUT 'RIB CAP' **69**

WAGYU

8 oz JAPANESE A5 STRIPLOIN **195**

8 oz AMERICAN RIB EYE FILET **95**

FROM THE LAND & SEA

14 oz VEAL CHOP **75**

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 SIDES

BROCCOLINI CALABRIAN CHILI **14**

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

09/02/2020

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**

TROPICAL CARROT CAKE PINEAPPLE FLUID GEL, COCONUT SORBET **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**

WHITE

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

RIESLING, DONNHOFF '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 KETEL ONE VODKA, PASSION FRUIT, LIME, GINGER BEER, BITTERS **14**
SERVED IN A MULE MUG