



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

- THE ’WEDGE’** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**
- CAULIFLOWER SOUP** PARMESAN, GOLDEN RAISINS, BLACK PEPPER CRÈME FRAÎCHE **15**
- CAESAR SALAD*** LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**
- FALL HARVEST SALAD** SWEET POTATO, MARCONA ALMOND, GOAT CHEESE, PEAR VINAIGRETTE **17**

APPETIZERS

- MICHAEL’S TUNA TARTARE*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26** 
- HOUSE-MADE MOZZARELLA** SHERRY GASTRIQUE, BROWN BUTTER, SPICED PEPITAS **15**
- SHORT RIB TORTELLINI** PUMPKIN PURÉE, BRUSSELS SPROUTS, TOASTED HAZELNUT **23**
- HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISH, GRILLED PITA BREAD **19**

SIGNATURE ENTRÉES

KUROBUTA PORK CHOP* GARLIC PURÉE, TURNIP LEEK SPÄTZLE 46	BROILED SEABASS CHINESE BLACK BEAN BABY BOK CHOY 45	TWO WASH RANCH JIDORI CHICKEN DELICATA SQUASH AGNOLOTTI CRISPY GUANCIALE 39	STONINGTON MAINE SCALLOPS* SPINACH, CAPER ROASTED CARROT PURÉE 47
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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**
- 12 oz NEW YORK **96**

SPECIALTY CUTS*

- 20 oz KANSAS CITY STRIP **89**
- JAPANESE A5 RIBEYE **45** PER OZ | 3 OZ MINIMUM
- US VS JAPAN**, 3 OZ JAPANESE A5 & 3 OZ AMERICAN RIB EYE **168**

FROM THE SEA*

- 6 oz ARCTIC CHAR **38**

ACCOMPANIMENTS

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| 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

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| <p>CLASSIC WHIPPED POTATO, DUCK FAT GRAVY 12</p> <p>SHISHITO PEPPERS, SOY CARAMEL, PEANUTS 13</p> <p>HORSERADISH WHIPPED POTATO, CHIVES 12</p> <p>BROCCOLINI, A5 VINAIGRETTE, CRISPY PORK BELLY 14</p> | <p>MAC & CHEESE, BLACK TRUFFLE 14 </p> <p>BAKED POTATO, BACON JAM, CHEESE SAUCE 13</p> <p>MAINE LOBSTER MAC & CHEESE 35</p> <p>GLAZED MUSHROOMS, MIRIN, WHITE SOY 14</p> <p>BOK CHOY, YUZU VINAIGRETTE, ALEPPO PEPPER 14</p> |
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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