

APPETIZERS

CHOICE OF:

- ICE-COLD SHELLFISH TOWER** OYSTERS, SHRIMP, LOBSTER, KING CRAB
- CHEF’S OYSTER SELECTION** CHAMPAGNE MIGNONETTE
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE
- MICHAEL’S TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL
- HAND-CUT PRIME STEAK TARTARE** TRADITIONAL GARNISH, GRILLED PITA BREAD
- SPICY BEEF LETTUCE CUPS** THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE
- SIMPLE GREENS** SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE
- THE ’WEDGE’** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL
- PETROSSIAN CAVIAR** TSAR IMPERIAL **295 SUPPLEMENT** ALVERTA PRESIDENTE 1 OZ. **195 SUPPLEMENT**

FROM THE WOOD-BURNING GRILL

CHOICE OF:

PRIME CUTS

- FILET MIGNON 8 OZ
- NEW YORK STRIP 14 OZ
- SKIRT STEAK 10 OZ
- VEAL CHOP 14 OZ
- DELMONICO RIBEYE 16 OZ
- RACK OF LAMB 10 OZ
- CERTIFIED ANGUS RIB CAP 8 OZ

ORGANIC CHICKEN

- HERB-ROASTED CHICKEN BREAST 8 OZ

SEAFOOD

- AHI TUNA
- SCOTTISH SALMON
- PAN-SEARED SCALLOPS
- LOCAL YELLOWTAIL SNAPPER
- MISO-GLAZED SEA BASS

SUPPLEMENTAL ENTREES

- “A5” NEW YORK STRIP 8 OZ **120 SUPPLEMENT**
- PORTERHOUSE 32 OZ **40 SUPPLEMENT**
- DRY-AGED BONE-IN RIB EYE 18 OZ **20 SUPPLEMENT**

SUPPLEMENTAL ACCOMPANIMENTS

- BUTTER-POACHED HALF MAINE LOBSTER **29 SUPPLEMENT**
- HUDSON VALLEY FOIE GRAS **32 SUPPLEMENT**

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

- TRUFFLE MAC & CHEESE**
- GARLIC MASHED POTATOES**
- CLASSIC CREAMED SPINACH**

DESSERTS

CHOICE OF:

ESPRESSO PANNA COTTA

- TOFFEE PRALINE, GINGERBREAD CLUSTERS, CARAMEL CREMOUX

MILLE FEUILLE

- ROASTED PINEAPPLE, TOASTED COCONUT CREAM, PASSIONFRUIT GEL

CHOCOLATE MOLTEN

- RASPBERRY GEL, FUILLETINE CRUMBLE, RASPBERRY SORBET

110 PER PERSON

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.