SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB

CAST-IRON BROILED
RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD
GIN-SPIKED COCKTAIL SAUCE
DIJONNAISE
GREEN GODDESS

À LA CARTE CHILLED SHELLFISH

AVAILABLE BROILED UPON REQUEST

CHEF'S OYSTER SELECTION* WHITE PONZU, FRESH WASABI **24 PER HALF DOZEN**
1/2 MAINE LOBSTER DIJONNAISE **42**
1/4 LB. ALASKAN KING CRAB GREEN GODDESS **63**
CHILLED POACHED SHRIMP GIN-SPIKED COCKTAIL SAUCE **32**

APPETIZERS

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26**
CARNE CRUDO* SAFFRON AÏOLI, BLACK GARLIC, PICKLED SHALLOT, RYE CROUTON, PARMESAN **19**
POTATO GNOCCHI BRAISED SHORT RIB, MAITAKE MUSHROOM, RED WINE, PECORINO TOSCANO **23**
PORK BELLY CONFIT FIVE-SPICE GLAZE, CAULIFLOWER, MARINATED CUCUMBER, CHERRY **17**
LOBSTER COCONUT SOUP KING CRAB, SHRIMP, DASHI POACHED MUSHROOM, PUFFED RICE **16**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**
CAESAR SALAD* LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**
FARMERS MARKET MACADAMIA NUTS, ROASTED DELICATA SQUASH, FARRO, CITRUS VINAIGRETTE **17**
GRILLED BROCCOLINI CRISPY EGG, ROASTED GARLIC VINAIGRETTE, CHILI OIL, SOURDOUGH **16**

SIGNATURE ENTRÉES

BROILED SEABASS*
CHINESE BLACK BEAN
BABY BOK CHOY
45

TWO WASH RANCH JIDORI CHICKEN
DELICATA SQUASH AGNOLOTTI
CRISPY GUANCIALE
39

PAN-SEARED DUCK BREAST
MELTED BRUSSELS SPROUTS
HUCKLEBERRIES, CORNBREAD
42

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 FAROE ISLANDS SALMON **38**
STONINGTON MAINE SCALLOPS **42**

ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM **13**
FOIE GRAS BUTTER* **7**
CARAMELIZED CIPOLLINI ONION **9**
HORSERADISH CRUST **7**
ALASKAN KING CRAB BÉARNAISE **36**
CREAMY BLUE CHEESE SAUCE **6**

SAUCE TRIO 10

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

MARKET SIDES

CLASSIC OR HORSERADISH WHIPPED POTATO 12
CRISPY BRUSSELS SPROUTS, SAUSAGE, SWEET & SOUR 13
CAULIFLOWER, CALABRIAN CHILI, PARMESAN 14
BABY CARROTS, APRICOT MOSTARDA, MARCONA ALMOND 13
FRIED RICE, CHINESE SAUSAGE, FRIED EGG 22
MAC & CHEESE, BLACK TRUFFLE 14
BAKED POTATO, BACON JAM, CHEESE SAUCE 13
GRILLED SAVOY CABBAGE, RACLETTE, PANCETTA 14
MAINE LOBSTER MAC & CHEESE 35
GLAZED MUSHROOMS, MIRIN, WHITE SOY 14

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