

SHELLFISH PLATTER 119

WEST COAST OYSTERS, TIGER PRAWNS, 1/2 MAINE LOBSTER, 1/4 LB. KING CRAB

CAST-IRON BROILED

ICE-COLD

RED MISO BUTTER

GIN-SPIKED COCKTAIL SAUCE

CHARRED LEMON

GREEN GODDESS

LEMON GRASS TEA

CHAMPAGNE MIGNONETTE

|                                                                |                           |                                                                    |                                                                                        |
|----------------------------------------------------------------|---------------------------|--------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| A LA CARTE<br>CHILLED<br>SHELLFISH<br><br>BROILED UPON REQUEST | WEST COAST OYSTER*        | HALF DOZEN, MIGNONETTE                                             | 24                                                                                     |
|                                                                | JUMBO TIGER PRAWNS        | GIN-SPIKED COCKTAIL SAUCE                                          | 24                                                                                     |
|                                                                | HALF MAINE LOBSTER        | DIJONNAISE                                                         | 44                                                                                     |
|                                                                | 1/4 LB. ALASKAN KING CRAB | GREEN GODDESS                                                      | 39                                                                                     |
| APPETIZERS                                                     | MICHAEL’S AHI TARTARE*    | ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME                        | 24  |
|                                                                | DUCK SPRING ROLLS         | GINGER-CHILI, SHIITAKE, CILANTRO, SCALLION, SHISO                  | 16                                                                                     |
|                                                                | ROASTED SUNCHOKE VELOUTE  | BROWN BUTTER, WILD MUSHROOM, PINE NUT                              | 12                                                                                     |
|                                                                | ’SMOKED’ STEAK TARTARE*   | TRADITIONAL GARNISHES, GRILLED PITA BREAD                          | 24                                                                                     |
| SALADS                                                         | STEAK HOUSE SALAD         | MIXED SALANOVA GREENS, TOMATO, CUCUMBER, RED WINE VINAIGRETTE      | 14                                                                                     |
|                                                                | TRUFFLE CAESAR SALAD      | LITTLE GEM LETTUCE, TRUFFLE VINAIGRETTE, GARLIC STREUSEL           | 16                                                                                     |
|                                                                | KALE AND QUINOA           | AVOCADO, RADISH, GOLDEN RAISIN, SUNFLOWER SEED, GINGER VINAIGRETTE | 14                                                                                     |
|                                                                | THE ’WEDGE’               | BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING        | 16                                                                                     |

- SIGNATURES -

ROASTED  
MARY’S  
CHICKEN

CAULIFLOWER, TAHINI  
PISTACHIO, PETITE CARROT

42

MISO GLAZED  
PACIFIC  
HALIBUT

BOK CHOY, TOKYO TURNIP  
FORBIDDEN RICE, NORI

44

DRY-AGED  
BEEF  
BOLOGNESE

PAPARDELLE, CHILI  
BLACK TRUFFLE STREUSEL

36

- FROM THE GRILL -

|                                                   |                                  |
|---------------------------------------------------|----------------------------------|
| BLACK ANGUS BEEF                                  | FROM THE SEA                     |
| 8 oz. FILET MIGNON 57                             | 7 oz. NORTH ATLANTIC SALMON 36   |
| 12 oz. BARREL-CUT FILET MIGNON 74                 | 12 oz. MEDITERRANEAN BRANZINO 42 |
| 16 oz. PRIME DELMONICO RIB EYE 62                 | JUMBO TIGER PRAWNS, 4 PCS 38     |
| PRIME BONE-IN CUTS                                | WORLD OF WAGYU                   |
| 18 oz. BONE-IN NEW YORK STRIP 74                  |                                  |
| 20 oz. COWBOY RIB EYE 84                          |                                  |
| LARGE FORMAT CUTS                                 |                                  |
| 48 oz. PRIME PORTERHOUSE FOR TWO 159              |                                  |
| DRY-AGED PRIME TOMAHAWK MP                        |                                  |
| (ASK SERVER FOR AVAILABILITY, PORTIONS & PRICING) |                                  |

ACCOMPANIMENTS

|                             |                                   |
|-----------------------------|-----------------------------------|
| SMOKED BLUE CHEESE 8        | HORSERADISH CRUST 8               |
| ALASKAN KING CRAB OSCAR 19  | SEARED HUDSON VALLEY FOIE GRAS 19 |
| WAGYU BONE MARROW BUTTER 16 | TRUFFLE CARAMELIZED ONION 16      |

|                                                                                            |                                 |
|--------------------------------------------------------------------------------------------|---------------------------------|
| SAUCE TRIO                                                                                 | PLEASE SELECT THREE : 6 or 2 EA |
| BÉARNAISE   BOURBON STEAK SAUCE   CREAMY HORSERADISH   GREEN PEPPERCORN   MINT CHIMICHURRI |                                 |

MARKET SIDES

|                                              |                                                                                                                     |
|----------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| VEGETABLE                                    | CLASSIC                                                                                                             |
| MIRIN GLAZED TRIO OF MUSHROOMS 16            | CLASSIC POTATO PUREE 14                                                                                             |
| CRISPY BRUSSELS, CASHEW, SOY CARAMEL 12      | BLACK TRUFFLE MAC & CHEESE 16  |
| CHARRED BROCCOLI, ALMOND, CALABRIAN CHILI 12 | CREAMED SPINACH, FETA, CRISPY ONION 14                                                                              |

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES