



- APPETIZERS**
- OYSTERS ON THE HALF** NORTH AND MID ATLANTIC REGION
 - GEM LETTUCE CAESAR** GARLIC STREUSEL, WHITE ANCHOVY, PARMESAN VINAIGRETTE
 - JERUSALEM BAGEL** WHIPPED FETA, SMOKED SALMON
 -  **MICHAEL'S TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT
 - GIGLI PASTA** RABBIT CONFIT, WHIPPED RICOTTA, GARLIC STREUSSEL
 - FENNEL & ONION VELOUTÉ** CRAB ESPUMA, SMOKED CHIVE OIL
 - MAINE LOBSTER SALAD** BIBB LETTUCE, LEMON TARRAGON VINAIGRETTE

- ENTREE**
- 8 OZ. **BLACK ANGUS FILET MIGNON**
 - 12 OZ. **PAINTED HILLS NEW YORK STRIP**
 - 14 OZ. **CAPE GRIM RIB EYE**
 - 8 OZ. **7X PICANHA**
 - 7 OZ. **ORA KING SALMON**
 - GRILLED BONE-IN LAMB**

A5 NEW YORK STRIP

4 OZ. **171** 8 OZ. **336**

SIDES CHEF'S SELECTION OF SIDES FOR THE TABLE

ACCOMPANIMENTS

- | | |
|--------------------------------|----------------------------|
| GRILLED SHRIMP 30 | SAUCE TRIO 9 |
| BLACK TRUFFLE BUTTER 9 | KING CRAB OSCAR* 24 |
| GRILLED LOBSTER TAIL 42 | |

- DESSERT**
- BOURBON CHOCOLATE BAR** BROWNIE, CAMELIA MOUSSE, PEANUT BUTTER
 - BUTTERMILK PANNA COTTA** FRESH FRUIT, VANILLA ICE CREAM
 - SMOKED S'MORES** CHOCOLATE PRALINE MOUSSE, TOASTED MARSHMALLOW, HAZELNUT



DESIGNATES A CHEF MICHAEL MINA SIGNATURE