SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB

CAST-IRON BROILED	ICE-COLD
RED MISO BUTTER	GIN-SPIKED COCKTAIL SAUCE
CHARRED LEMON	DIJONNAISE
LEMONGRASS TEA	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

CARNE CRUDO* SAFFRON AÏOLI, BLACK GARLIC, PICKLED SHALLOT, RYE CROUTON, PARMESAN **19**

LOBSTER COCONUT SOUP KING CRAB, SHRIMP, KOMBU POACHED MUSHROOM, PUFFED RICE **16**

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **26**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**

CHARRED BROCCOLINI CRISPY EGG, CHILI, MARCONA ALMOND, ROASTED GARLIC VINAIGRETTE **16**

CAESAR SALAD* LITTLE GEM, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **17**

FARMERS MARKET MACADAMIA NUTS, ROASTED DELICATA SQUASH, FARRO, CITRUS VINAIGRETTE **17**

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**
10 oz FLAT IRON **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, SWEET AND SOUR, SAUSAGE 13
CAULIFLOWER, CALABRIAN CHILI, PARMESAN 14
GLAZED MUSHROOM, MIRIN, WHITE SOY 14
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
BABY CARROTS, APRICOT MOSTARDA, HAZELNUT 13

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