SHELLFISH PLATTERS 95

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

CAST-IRON BROILED
RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

***ICE-COLD**
GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

DOMESTIC ROYAL **90** KALUGA HYBRID **135** OSSETRA **195**

TRIO TASTING **415**

ADD 2008 LOUIS ROEDERER 'CRISTAL' : 80 PER GLASS

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED UPON REQUEST

***CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE **4 each**

ALASKAN KING CRAB GREEN GODDESS **26**

HALF MAINE LOBSTER DIJONNAISE **37**

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **19**

APPETIZERS

***AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU **18**

***HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD **20**

CLAM CHOWDER NEW ZEALAND COCKLES, NUESKE'S BACON, POTATO, CELERY LEAF **19**

***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **24**

'INSTANT' BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE **17**

SALADS

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK **17**

ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE **15**

HERITAGE BEET WHIPPED FETA, CARA CARA ORANGE, CHICORIES, PISTACHIO, DUKKAH **16**

CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL **16**

SIGNATURES

MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
87

JOYCE FARMS' BRICK CHICKEN
POTATO GNOCCHI, SNAP PEAS
CHANTERELLE MUSHROOMS
CRISPY SHALLOTS
36

PAN-ROASTED CHILEAN SEA BASS
NUESKE'S BACON, FARRO
CELERIAC, RAINBOW CHARD
RED WINE JUS
47

HICKORY-SMOKED & PASTRAMI-SPICED BEEF SHORT RIB
HORSERADISH POTATO PURÉE
TOMATO HOLLANDAISE
75

FROM THE WOOD-FIRED GRILL

*BLACK ANGUS

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE **39**
8 oz FILET MIGNON **52**
16 oz DELMONICO RIB EYE **66**
16 oz BONE-IN NEW YORK STRIP **62**
22 oz 100 DAY DRY-AGED 'COWBOY RIB EYE **96**

36 oz PRIME 'TOMAHAWK' RIB EYE **148**
CARVED TABLESIDE

*WAGYU

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN **4 oz or 8 oz MP**
6 oz AUSTRALIAN FILET MIGNON **59**
8 oz AMERICAN 'RIB CAP' **89**
10 oz MISHIMA NEW YORK STRIP **91**

*FROM THE SEA

VERLASSO SALMON **35**
MAINE HARBOR SCALLOPS **37**

ACCOMPANIMENTS

HALF MAINE LOBSTER **37**
GRILLED GULF SHRIMP **16**
SEARED SCALLOPS **22**
KING CRAB & BÉARNAISE **24**
BONE MARROW CRUST **10**
BLACK TRUFFLE BUTTER **5**
BLUE CHEESE & CRISPY ONION GRATIN **9**
HORSERADISH CRUST **6**

SAUCE TRIOS 12

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI
CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE

MARKET SIDES

CRISPY BRUSSELS SPROUTS, HONEY & LIME 12
GRILLED ASPARAGUS, WALNUT PESTO 12
TRIO OF MUSHROOMS, MIRIN GLAZED 15
CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14
MAC & CHEESE, BLACK TRUFFLE 15
POTATO PURÉE, LOTS OF BUTTER 13
PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 13
BAKED POTATO, 'ALL THE FIXINS' 12

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