

SHELLFISH PLATTERS 105 4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB  CAST-IRON BROILED RED MISO BUTTER CHARRED LEMON ESPELETTE PEPPER *ICE-COLD GIN-SPIKED COCKTAIL SAUCE GREEN GODDESS CHAMPAGNE MIGNONETTE	BOURBON STEAK RESERVE CAVIAR SUSTAINABLY HARVESTED BY REGIIS OVA DOMESTIC ROYAL 105 KALUGA HYBRID 135 OSSETRA 195 TRIO TASTING 415 SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS ADD 2008 HENRIOT MILLESIME CHAMPAGNE 62 per glass
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À LA CARTE CHILLED SHELLFISH AVAILABLE BROILED UPON REQUEST	*CHEF’S OYSTER SELECTION CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 4 each ALASKAN KING CRAB GREEN GODDESS 30 HALF MAINE LOBSTER DIJONNAISE 40 GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19
APPETIZERS	*AHI TUNA ‘ROLLS’ CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 20 *HAND-CUT WAGYU STEAK TARTARE TRADITIONAL GARNISHES, GRILLED PITA BREAD 22 DUCK CONFIT CAVATELLI MAITAKE MUSHROOMS, FAVA BEANS, CRISPY DUCK SKIN 18  *MICHAEL’S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 25 ‘INSTANT’BACON SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 20
SALADS	THE ‘WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK 18 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 92	JOYCE FARMS’ BRICK CHICKEN POTATO GNOCCHI, SNAP PEAS KING TRUMPET MUSHROOMS CRISPY SHALLOTS 38	PAN-ROASTED CHILEAN SEA BASS SUMMER SUCCOTASH CILANTRO BEURRE BLANC CHIVE STREUSEL 49	HERITAGE BERKSHIRE PORK CHOP APRICOT MOSTARDA CRISPY FINGERLINGS NUESKE’S BACON 48
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FROM THE WOOD-FIRED GRILL

*BLACK ANGUS HAND-SELECTED FOR BOURBON STEAK	8 oz FILET MIGNON 58 16 oz DELMONICO RIB EYE 72 16 oz BONE-IN NEW YORK STRIP 62 22 oz 100 DAY DRY-AGED ‘COWBOY RIB EYE 98
THE ‘TOMAHAWK’ 168 36 oz PRIME TOMAHAWK RIBEYE CARVED TABLESIDE	WAGYU ‘SURF & TURF’ 75 6 oz WAGYU FILET TOPPED WITH MAINE LOBSTER BÉARNAISE
*WAGYU	A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 4 oz or 8 oz MP 8 oz AUSTRALIAN SKIRT STEAK 52 6 oz AUSTRALIAN FILET MIGNON 65 10 oz CARRARA 640 NEW YORK STRIP 89
*FROM THE SEA	VERLASSO SALMON 35

ACCOMPANIMENTS

HALF MAINE LOBSTER 40	KING CRAB & BÉARNAISE 24	BLUE CHEESE & CRISPY ONION GRATIN 9
GRILLED GULF SHRIMP 16	BONE MARROW CRUST 10	HORSERADISH CRUST 6
	BLACK TRUFFLE BUTTER 5	

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 13 GRILLED ASPARAGUS, WALNUT PESTO 13 TRIO OF MUSHROOMS, MIRIN GLAZED 15 CREAMED SPINACH, BACON, CARAMELIZED ONIONS 14 ‘STREET CORN’, YUZU AÏOLI, COTIJA, ESPELETTE 14	 MAC & CHEESE, BLACK TRUFFLE 15 POTATO PURÉE, LOTS OF BUTTER 13 PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 15 BAKED POTATO, ‘ALL THE FIXINS’ 12 ALASKAN KING CRAB MAC & CHEESE 25
 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