



- CHILLED ICE-COLD SHELLFISH TOWER** OYSTERS, SHRIMP, LOBSTER, KING CRAB **149**
- SEAFOOD CHEF'S OYSTER SELECTION** CHAMPAGNE MIGNONETTE **27**
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE **29**
- HALF MAINE LOBSTER** STEAMED & CHILLED, ESPELLETE DIJONNAISE **49**
- 1/4 LB. KING CRAB** TOGARASHI MAYO **79**
- REGIIS OVA CAVIAR SELECTION** KALUGA **195** RUSSIAN OSSETRA 1OZ **295**

APPETIZERS

- TUNA SASHIMI** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU **20**
-  **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, HABANERO, QUAIL EGG, SESAME **25**
- HAND-CUT PRIME STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD **22**
- SPICY BEEF LETTUCE CUPS** THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE **19**
- MAINE LOBSTER BISQUE** FENNEL, GARLIC BREAD **24**

- SALADS THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **16**
- SIMPLE GREENS** SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE **16**
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **16**
- LOCAL TOMATOES** STRACCIATELLA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE **21**
- BABY BEET SALAD** LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND **21**

SIGNATURES

-  **MAINE LOBSTER POT PIE** BRANDY-TRUFFLE CREAM, MARKET VEGETABLES **105**
- MISO-GLAZED SEA BASS** RADISH, SCALLION, MAITAKE MUSHROOM DASHI **48**
- 'REUBEN' STYLE SHORT RIB** HORSERADISH POTATO PURÉE '1000 ISLAND' HOLLANDAISE **55**

THE OAK WOOD-FIRED GRILL

PRIME ANGUS BEEF

- 8 OZ FILET MIGNON **59**
- 14 OZ NEW YORK STRIP **65**
- 18 OZ DELMONICO RIB EYE **72**
- 10 OZ SKIRT STEAK **55**
- 20 OZ DRY-AGED 'COWBOY' RIB EYE **79**
- 32 OZ PORTERHOUSE **129**

8 OZ CHEF'S FAVORITE CUT 'RIB CAP' **65**

WAGYU

- 8 OZ JAPANESE A5 STRIPLOIN **195**
- 8 OZ AUSTRALIAN RIB EYE FILET **105**

FROM THE LAND & SEA

- 14 OZ VEAL CHOP **59**
- 8 OZ BISON FILET MIGNON **72**
- 10 OZ RACK OF LAMB **55**
- HERB ROASTED HALF CHICKEN **36**
- AHI TUNA **42**
- SCOTTISH SALMON **40**
- LOCAL SNAPPER **42**
- DAY BOAT SCALLOPS **44**

ACCOMPANIMENTS

- HALF MAINE LOBSTER **49**
- HUDSON VALLEY FOIE GRAS **32**

MARKET SIDES

- BROCCOLINI** CALABRIAN CHILI **14**
- ROASTED CAULIFLOWER** ALMOND GREMOLATA **14**
-  **MAC & CHEESE** BLACK TRUFFLE **16**
- GARLIC MASHED POTATOES** GARLIC CHIPS **14**
- GRILLED VIDALIA ONIONS** FINES HERBS **12**
- CREAMED SPINACH** CRISPY SHALLOTS **14**
- BAKED POTATO** 'ALL THE FIXINS' **14**
- STREET CORN** CHARRED JALAPENO, CILANTRO CREMA **15**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE