

CAST-IRON BROILED SHELLFISH PLATTER 139
WEST COAST OYSTERS, JUMBO TIGER PRAWNS
1/2 MAINE LOBSTER, U10 DAY BOAT SCALLOPS

RED MISO BUTTER, CHARRED LEMON, LEMONGRASS TEA
SERVES 4-5 PEOPLE 

- BLACK RIVER CAVIAR -
RUSSIAN OSCIETRA TRADITION GRADE
50 GRAM **194** OR 30 GRAMS **134**

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
SERVES 4-5 PEOPLE

A LA CARTE	WEST COAST OYSTER* HALF DOZEN, MIGNONETTE 24
CHILLED SHELLFISH	JUMBO TIGER PRAWNS GIN-SPIKED COCKTAIL SAUCE 29
	HALF MAINE LOBSTER DIJONNAISE 59
	SHELLFISH TOWER WEST COAST OYSTERS, JUMBO PRAWNS, MAINE LOBSTER, KING CRAB 149
APPETIZERS	MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME 26
	DUCK SPRING ROLLS GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION 18 
	MAINE DAY BOAT SCALLOPS BRENTWOOD CORN CHOWDER, IBERICO CHORIZO, PIQUILLO 28
	HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED PITA BREAD 26
SALADS	MIXED GREENS SALAD RADISH, TOMATO, CUCUMBER, RED-WINE ONION VINAIGRETTE 16
	CAESAR SALAD LITTLE GEM LETTUCE, WHITE ANCHOVY, PARMESAN, GARLIC STREUSEL 17
	KALE & QUINOA AVOCADO, SWEET PEPPER, SUNFLOWER SEED, GINGER VINAIGRETTE 16
	THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING 17

- SIGNATURES -

**LOBSTER POT PIE**
LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLE
129

MISO-GLAZED HALIBUT
CHINESE LONG BEAN
FORBIDDEN RICE
SHIITAKE, BOK CHOY
46

BRAISED ANGUS SHORT RIB
CHARRED CELERY ROOT
WILTED KALE
BLACK TRUFFLE JUS
49

ROASTED MARY'S CHICKEN
GARAM MASALA
KUSHARI, CHICKPEA
CARROT, CORRIANDER
42

- FROM THE GRILL -

BLACK ANGUS BEEF
8 oz. FILET MIGNON **62**
12 oz. BARREL-CUT FILET MIGNON **89**
16 oz. PRIME DELMONICO RIB EYE **79**
18 oz. PRIME BONE-IN NEW YORK STRIP **74**
20 oz. PRIME COWBOY RIB EYE **89**

LARGE FORMAT CUTS
48 oz. PRIME PORTERHOUSE FOR TWO **169**
DRY-AGED PRIME TOMAHAWK **MP**
(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

FROM THE SEA
7 oz. VERLASSO SALMON **42**
12 oz. MEDITERRANEAN BRANZINO **46**

PASTURE RAISED
24 oz. BEELER'S FARM DUROC PORK CHOP TOMAHAWK **54**

WORLD OF WAGYU KAGOSHIMA, JAPAN
6 oz. WAGYU RIB CAP **105**
A5 WAGYU STRIPLOIN **42** PER OUNCE
(MINIMUM 4 oz. PER ORDER)

KENTUCKY, USA
12 oz. BLACK HAWK FARMS BONE-LESS NEW YORK STRIP **89**

QUEENSLAND, AUSTRALIA
10 oz. WESTHOLME SIRLOIN CAP **74**
8 oz. WESTHOLME HANGER STEAK **69**

ACCOMPANIMENTS

ALASKAN KING CRAB OSCAR 26	SMOKED BLUE CHEESE CRUST 9
HUDSON VALLEY FOIE GRAS 22	ROASTED WAGYU BONE MARROW 24

SAUCE TRIO PLEASE SELECT THREE : **10** or **4** EA
BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO 16	CLASSIC POTATO PUREE 14
BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 14	BLACK TRUFFLE MAC & CHEESE 18 
CHARRED BROCCOLINI, CALABRIAN CHILI, BOTTARGA 12	CREAMED SPINACH, FETA, CRISPY ONIONS 14
SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT 16	CRISPY WAGYU FAT POTATOES, PARMESAN, CHIVE 14

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

PRIME RIB ROAST SUNDAYS 89
ZA'ATAR SPICED, SPICED CRÈME FRAICHE, WAGYU FAT POTATOES, HORSERADISH, AU JUS