



 **HOT MISO BUTTERED SHELLFISH PLATTER** 139
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB
BOURBON STEAK SHELLFISH TOWER ON ICE 128
AMERICAN MERROIR

CAVIAR
MALOSSOL OSETRA, FR
SIEVED EGG, RED ONION, CRÈME FRAÎCHE, HERBS, BLINIS

30G **200** 100G **400**

CHILLED SEAFOOD
OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION **26**
1/2 MAINE LOBSTER DIJONNAISE **64**
SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **31**
1/4 LB. ALASKAN KING CRAB GREEN GODDESS **37**
ASH CURED FLUKE TOMATO WATER, CILANTRO OIL, SMOKE JALAPEÑO OIL **20**
SCALLOP CRUDO CITRUS CONFIT, OSETRA CAVIAR, COMPRESSED CUCUMBER **31**

APPETIZERS 
MICHAEL’S TUNA TARTARE ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **29**
BEEF TARTARE OYSTER AÏOLI , PARMESAN CRISP, PEPERONCINO **22**
MELON GAZPACHO SUNGOLD TOMATO, LEMON VERBENA OIL, KING CRAB **19**
FOIE GRAS PARFAIT CHAMOMILE HONEY BUTTER, GRILLED PEACHES, TOASTED SESAME **32**
SMOKED BONE MARROW GARLIC STREUSEL, PERSILLADE, LEMON CONFIT **24**
GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AÏOLI **29**
CASSARECCE PASTA SICILLIAN RED PESTO, TOASTED ALMONDS, PECCORINO ROMANO **23**

SALADS
THE ‘WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE **18**
HEIRLOOM TOMATO SALAD SUMMER MELON, WHIPPED BURRATA, CALABRIAN CHILI VINAIGRETTE **24**

SIGNATURES

CHICKEN SCHNITZEL
HERB CRÈME FRAÎCHE
WATERCRESS SALAD
TRUFFLE VINAIGRETTE
FRIED EGG
54

 **MAINE LOBSTER
POT PIE**
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
119

**POTATO CRUSTED
HALIBUT**
MELTED LEEKS
LOBSTER NANTUA SAUCE
56

**DRY-AGED
ROASTED DUCK**
FOIE GRAS DIRTY RICE
CRISPY DUCK LEG
STONE FRUIT JAM
158

FROM THE WOOD-FIRED GRILL

A5 WAGYU A5 STRIPLOIN, KAGOSHIMA, JAPAN 4 OZ. **171** 8 OZ. **336**

AMERICAN WAGYU
16 oz. GOLD RIB EYE, STRUBE RANCH, TEXAS **105**
14 oz. 7X RIB EYE, COLORADO, USA **130**
6 oz. FILET OF RIB, SNAKE RIVER FARMS, WASHINGTON **78**
8 oz. 7X PICANHA, COLORADO **65**

GRASS-FED
14 oz. CAPE GRIM RIB EYE, AUSTRALIA **84**
12 oz. PAINTED HILLS NEW YORK STRIP, OREGON **72**
18 oz. SEVEN HILLS DRY-AGED BONE-IN NEW YORK STRIP, VIRGINIA **89**
12 oz. LAMB CHOP, SHENANDOAH VALLEY **72**

PRIME
8 oz. BLACK ANGUS FILET MIGNON **59**
8 oz. PRIME HANGER STEAK **45**
38 oz. PORTERHOUSE **148**

FROM THE SEA
6 oz. AHI TUNA STEAK **52**
7 oz. ORA KING SALMON **39**
6 oz. VIRGINIA SWORDFISH **36**

ACCOMPANIMENTS

HALF MAINE LOBSTER **64** HORSERADISH CRUST **5**
GRILLED SHRIMP **31** TRUFFLE BUTTER **6**

SAUCE TRIO **9**
please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES

SAUTÉED BROCCOLINI, GARLIC CRUMBLE 16
SAUTEED KALE, CONFIT GARLIC 16
CREAMED CORN, HUITLACOCHÉ, FONTAL 15
TRIO OF MUSHROOMS, MIRIN GLAZE 16

CREAMED SPINACH, CRISPY SHALLOTS 16
WHIPPED POTATOES, FRESH CHIVES 14
SALT-BAKED POTATO 12
SOFRITO BRAISED SQUASH 15

 **BLACK TRUFFLE MAC & CHEESE** 17 add lobster +19

 **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