



SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER

SHRIMP, ALASKAN KING CRAB



CAST-IRON BROILED

RED MISO BUTTER

CHARRED LEMON

LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE

DIJONNAISE

GREEN GODDESS

À LA CARTE

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

CHEF’S OYSTER SELECTION* WHITE PONZU, FRESH WASABI 24 PER HALF DOZEN

1/2 MAINE LOBSTER DIJONNAISE 42

1/4 LB. ALASKAN KING CRAB GREEN GODDESS 63

CHILLED POACHED SHRIMP GIN-SPIKED COCKTAIL SAUCE 32

APPETIZERS

MICHAEL’S TUNA TARTARE* ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME 26



POTATO-LEEK SOUP GRILLED SHRIMP, GLAZED CHESTNUT, PICKLED ONION, TARRAGON OIL 16



SPICY BEEF LETTUCE CUPS THAI CHILI, BASIL, TOASTED RICE, PICKLED CARROT 21

SHORT RIB GNOCCHI PARSNIP PURÉE, ROASTED BRUSSELS SPROUTS, HAZELNUT 22



YELLOWTAIL SASHIMI* CUCUMBER SALAD, SERRANO CHILI, YUZU PONZU, RICE MASAGO 22

PORK BELLY CONFIT* MARINATED CABBAGE, SWEET THAI CHILI GLAZE, TEMPURA OYSTER 24

SALADS

HARVEST SALAD SPINACH, PEAR, POMEGRANATE, WALNUT, GOAT CHEESE, PEAR VINAIGRETTE 17



TRUFFLE CAESAR* BABY ROMAINE, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING 17

THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18

KALE & QUINOA AVOCADO, CUCUMBER, RADISH, SUNFLOWER SEEDS, GINGER VINAIGRETTE 17

SIGNATURE ENTRÉES

BROILED
SEABASS*

CHINESE BLACK BEAN
BABY BOK CHOY

45



MAINE LOBSTER
POTPIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

TWO WASH RANCH
JIDORI CHICKEN

WINTER SQUASH AGNOLOTTI
CRISPY GUANCIALE

42



PAN-SEARED
SCALLOPS

HEIRLOOM CARROTS, SPINACH
CAPER VINAIGRETTE

48

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF*

8 oz FILET MIGNON 67

12 oz NEW YORK STRIP 71

16 oz DELMONICO RIB EYE 81

10 oz PRIME FLAT IRON 53

8 oz HANGER STEAK 43

20 oz KANSAS CITY STRIP 89

AUSTRALIAN &
AMERICAN WAGYU*

10 oz SNAKE RIVER FARMS NEW YORK STRIP 97

8 oz SNAKE RIVER FARMS RIB EYE PAVE 85

10 oz SNAKE RIVER FARMS FLAT IRON 67

8 oz WESTHOLME AUSTRALIAN WAGYU NEW YORK 89

SPECIALTY CUTS*



32 OZ HAY-SMOKED TOMAHAWK, GRILLED VEGETABLE SKEWERS 185

JAPANESE A5 WAGYU 45 PER OZ | 3 OZ MINIMUM



US VS JAPAN, 3 oz JAPANESE A5 & 3 oz AMERICAN RIB EYE 168

FROM THE SEA*

6 oz ARCTIC CHAR 38

ACCOMPANIMENTS

GLAZED ORGANIC MUSHROOM 13

FOIE GRAS BUTTER* 7

CARAMELIZED CIPOLLINI ONION 9

HORSERADISH CRUST 7

ALASKAN KING CRAB BÉARNAISE* 36

CREAMY BLUE CHEESE SAUCE 6

SAUCE TRIO* 10

BÉARNAISE* 4 | PEPPERCORN 5 | CHIMICHURRI 4

MARKET SIDES

CLASSIC OR HORSERADISH WHIPPED POTATO 12

BRUSSELS SPROUTS, SOY CARAMEL, CRISPY SHALLOT 13

BAKED POTATO, BACON JAM, CHEESE SAUCE 13

MAINE LOBSTER MAC & CHEESE, LOBSTER CREAM 27

HEIRLOOM CARROTS, TERIYAKI SAUCE 14

FRIED RICE, CHINESE SAUSAGE, FRIED EGG* 22

ROASTED CAULIFLOWER, CALABRIAN CHILI 14

GLAZED MUSHROOM, MIRIN, WHITE SOY 14

MAC & CHEESE, BLACK TRUFFLE



CREAMED SPINACH, SMOKED GOUDA 14



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS