



 **HOT MISO BUTTERED SHELLFISH PLATTER** 139
6 OYSTERS, 6 GULF SHRIMP, 1/2 LOBSTER, 4 CLAMS
BOURBON STEAK SHELLFISH TOWER ON ICE 128
AMERICAN MERROIR

CAVIAR
MALOSSOL OSETRA, FR
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
PARSLEY CHIFFONADE, BLINI

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**
CITRUS CURED SNAPPER HAKUREI TURNIPS, GREEN APPLES **19**

APPETIZERS  **MICHAEL’S TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **29**
BEEF TARTARE OYSTER AÏOLI , PARMESAN CRISP, PEPERONCINO **22**
FOIE GRAS PARFAIT CHAMOMILE HONEY BUTTER, TOASTED SESAME **32**
SMOKED BONE MARROW PERSILLADE, LEMON CONFIT, RAS ÁL HANOUT BUTTER **34**
GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AÏOLI **29**
SUNCHOK VELOUTÉ GUAJILLO SPICED PEPITAS, SMOKED CRAB CRÈME FRAÎCHE **19**
PUMPKIN CARMELLE BRUSSELS SPROUTS, KING CRAB, HARISSA STREUSEL **26**

SALADS
THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**
GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE **18**
ROASTED DELICATA SQUASH WHIPPED RICOTTA, CANDIED PINE NUTS, LONG PEPPER VINAIGRETTE **18**
SMOKED BEETS BAHARAT TOASTED SEEDS, ZHUG, ORANGE CONFIT **21**

SIGNATURES

CHICKEN SCHNITZEL
ROASTED CHANTERELLES
BROWN BUTTER SAUCE
CRISPY MAITAKES

51

**PASTRAMI SPICED
SHORT RIB**
RADICHIO SALAD, PICKLED
MUSTARD SEEDS

81

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

119

**BASQUE STYLE
BOUILLABAISSE**
GRILLED FLUKE, MUSSELS
CLAMS, LINGUIÇA
SAFFRON BRODO

56

FROM THE WOOD-FIRED GRILL

JAPANESE A5 WAGYU STRIPLOIN	SANUKI, KAGAWA	4 OZ. 482	8 OZ. 964
	CHATEAU UENAE, HOKKAIDO	4 OZ. 325	8 OZ. 615
	KAGOSHIMA	4 OZ. 171	8 OZ. 336
A5 TASTING TRIO	4 OZ. CUTS OF SANUKI, CHATEAU UENAE, KAGOSHIMA		

WAGYU	16 oz. NEW YORK STRIP, RANGERS VALLEY, AUSTRALIA 123
	14 oz. RIB EYE, 7X, COLORADO 131
	8 oz. PICANHA, 7X, COLORADO 65
	6 oz. PETIT FILET, SNAKE RIVER FARMS, WASHINGTON 85
GRASS-FED	18 oz. DRY-AGED BONE-IN NEW YORK STRIP, SEVEN HILLS, VIRGINIA 89
	14 oz. RIB EYE, CAPE GRIM, AUSTRALIA 84
	12 oz. NEW YORK STRIP, PAINTED HILLS, OREGON 72
	12 oz. LAMB CHOP, SHENANDOAH VALLEY 72
PRIME	38 oz. PORTERHOUSE 148
	8 oz. BLACK ANGUS FILET MIGNON 59
	8 oz. PRIME HANGER STEAK 45
FROM THE SEA	7 oz. ORA KING SALMON 39
	6 oz. VIRGINIA SWORDFISH 36
	6 oz. AHI TUNA STEAK 52

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

 BLACK TRUFFLE MAC & CHEESE 17 add lobster +19	
SAUTÉED BROCCOLINI, GARLIC CRUMBLE 16	CREAMED SPINACH, CRISPY SHALLOTS 16
SAUTÉED KALE, CONFIT GARLIC 16	WHIPPED POTATOES, FRESH CHIVES 14
WOOD-GRILLED CAULIFLOWER, MALA OIL 16	SALT-BAKED POTATO 12
TRIO OF MUSHROOMS, MIRIN GLAZE 16	BRUSSELS SPROUTS, LIME, HAZELNUT DUKKAH 16

 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