



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 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 29

SOUP & SALADS

WHITE GAZPACHO MARYLAND CRAB SALAD, HERB OIL, TOASTED MARCONA ALMONDS 19**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19**GEM LETTUCE CAESAR** GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE 18**RADICCHIO SALAD** TOASTED HAZELNUTS, PECORINO, ANCHOVIES 18**SMOKED BEETS** BAHARAT TOASTED SEEDS, ZHUG, ORANGE CONFIT 21**MIXED GREENS** TOMATO, ONION, CHAMPAGNE VINAIGRETTE 19**SALAD ADDITIONS** | CHICKEN 18 PETITE SALMON 16 PETITE FILET 30 CHILLED SHRIMP 31 LOBSTER 64

BURGERS

PRIME STEAK BURGER CABOT CLOTHBOUND CHEDDAR, SECRET SAUCE 24**QUINOA-VEGGIE BURGER** ARUGULA PESTO, FENNEL SALAD 20**ELYSIAN FIELDS LAMB BURGER** LABNEH, RED ONIONS, ROASTED TOMATOES 24**HERITAGE TURKEY BURGER** QUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 20**FRIED CHICKEN SANDWICH** CELERY ROOT SLAW 19

LUNCH ENTREES

AHI TUNA STEAK GRILLED ESCAROLE SALAD 58**CONNECTICUT LOBSTER ROLL** SHAVED FENNEL SALAD, BROWN BUTTER 34**ORA KING SALMON** FRIED RICE, SPRING PEAS, MALA OIL, HERB SALAD 31**AMISH ROASTED CHICKEN** SPRING VEGETABLE SALAD, CRISPY LENTILS 51**GIGLI PASTA** CHARRED ASPARAGUS PISTOU, WHIPPED RICOTTA 22**SIDE DISHES** | DUCK FAT FRIES 12 MIXED GREENS 12 MUSHROOMS 16 MAC & CHEESE 17 SPINACH 16

FROM THE WOOD-FIRED GRILL

JAPANESE A5 WAGYU STRIPLOIN

SANUKI, KAGAWA 4 OZ. 482 8 OZ. 964

PAIR WITH: AKASHI SINGLE MALT WHISKEY 20

CHATEAU UENAE, HOKKAIDO 4 OZ. 325 8 OZ. 615

PAIR WITH: ICHIRO MALT & GRAIN 18

MIYAZAKI, MIYAZAKI 4 OZ. 171 8 OZ. 336

PAIR WITH: NIKKA MIYAGIKYO SINGLE MALT WHISKEY 15

A5 TASTING TRIO

4 OZ. CUTS OF SANUKI, CHATEAU UENAE, MIYAZAKI

WAGYU

16 oz. NEW YORK STRIP, RANGERS VALLEY, AUSTRALIA 123

14 oz. RIB EYE, 7X, COLORADO 131

6 oz. PETIT FILET, SNAKE RIVER FARMS, WASHINGTON 85

PRIME

14 oz. RIB EYE, CAPE GRIM, AUSTRALIA 84

12 oz. NEW YORK STRIP, PAINTED HILLS, OREGON 72

8 oz. BLACK ANGUS FILET MIGNON 59

SERVED WITH CHOICE OF SIDE | MUSHROOMS, SAUTÉED SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

ZERO PROOF

WEST INDIAN LIMEADE 9

LIME, GINGER, BITTERS, SODA

TIKI TIKI 9

GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS

WHAT DO WE CALL IT? 19

HIBISCUS INFUSED VODKA,

LILLET ROSE, GRENADINE, LEMON

HONEY DO LIST 19

BRUGAL EXTRA DRY RUM, GREEN CHARTREUSE

HONEYDEW MELON, LIME, ORANGE

SHAI TIME 19

EL SILECIO JOVEN MEZCAL, THYME TEA, LIME, GINGER

HAVE A GLASS

CONCA D'ORO, PROSECCO 16

TREVISO, VENETO, ITALY 2020

LAURENT-PERRIER, CUVÉE BRUT 27

CHAMPAGNE, FRANCE, NV

ERIC LOUIS, SAUVIGNON BLANC 23

SANCERRE, FRANCE, 2020

ANGEL'S INK, PINOT NOIR 16

MONTEREY COUNTY, 2020

JC VIZCARRA, TEMPRANILLO 18

RIBERA DEL DUERO, SPAIN 2018

HENDRY, CABERNET SAUVIGNON 24

NAPA VALLEY, CALIFORNIA 2018



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