



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
	MIXED GREENS TOMATO, ONION, CHAMPAGNE VINAIGRETTE 19
	HEIRLOOM TOMATO & MELON SALAD WHIPPED BURRATTA, CALABRIAN CHILI, COMPRESSED MELON 22
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 GUACAMOLE, 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 SUMMER VEGETABLE SALAD, CRISPY LENTILS 51
	CASSARECE PASTA SICILIAN RED PESTO, TOASTED ALMONDS, PECCORINO ROMANO 23
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
	<i>PAIR WITH: AKASHI SINGLE MALT WHISKEY 20</i>		
	CHATEAU UENAE, HOKKAIDO	4 OZ. 325	8 OZ. 615
	<i>PAIR WITH: ICHIRO MALT & GRAIN 18</i>		
A5 TASTING TRIO	MIYAZAKI, MIYAZAKI	4 OZ. 171	8 OZ. 336
	<i>PAIR WITH: NIKKA MIYAGIKYO SINGLE MALT WHISKEY 15</i>		
	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

Z E R O P R O O F

WEST INDIAN LIMEADE 9
LIME, GINGER, BITTERS, SODA
TIKI TIKI 9
GRAPEFRUIT, CINNAMON, LEMON

C O C K T A I L S

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

H A V E A G L A S S

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