



(M) 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 225 100G 425

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
ROCKFISH CRUDO CALABRIAN CHILE, CAPERS, FAVA BEAN RELISH 18
CITRUS-CURED HAMACHI SUMAC, SPRING RADISH, FLOWERS 19

APPETIZERS

(M) MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME 29
WHITE GAZPACHO MARYLAND CRAB SALAD, HERB OIL, TOASTED MARCONA ALMONDS 19
BEEF TARTARE OYSTER AÏOLI, PARMESAN, PEPPERONCINO 22
FOIE GRAS PARFAIT HONEY BUTTER, SESAME PRALENE 32
SMOKED BONE MARROW PERSILLADE, LEMON CONFIT, RAS AL HANOUT BUTTER 34
GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AÏOLI 29
CASSARECE PASTA SICILLIAN RED PESTO, TOASTED ALMONDS, PECCORINO ROMANO 23
ROASTED FOIE GRAS BROWN BUTTER PAIN PERDU, SICILLIAN PISTACHIO 72

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 & MELON SALAD WHIPPED BURRATTA, CALABRIAN CHILI, COMPRESSED MELON 22

SIGNATURES

AMISH ROASTED CHICKEN
SUMMER VEGETABLE SALAD
CRISPY LENTIL
51

(M) MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
119

SUMMER BOUILLABAISSE
GRILLED SHRIMP, MONKFISH
STEWED PIPERADE
SEAWEED CROUTON
56

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 965

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

32 oz. DRY-AGED BONE-IN RIB EYE, ROSEDA FARMS, MARYLAND 119
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

3 OZ ROASTED FOIE GRAS 27
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

(M) BLACK TRUFFLE MAC & CHEESE 17 add lobster +19
SAUTÉED BROCCOLI RABE, ANCHOVY, LEMON 16 **CREAMED SPINACH, CRISPY SHALLOTS 16**
ROASTED CARROTS, WHIPPED TAHINI 16 **WHIPPED POTATOES, FRESH CHIVES 14**
TRIO OF MUSHROOMS, MIRIN GLAZE 16 **SALT-BAKED POTATO 12**

(M) 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