

**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**

**CHEF'S OYSTER SELECTION\*** WHITE PONZU, FRESH WASABI **36 PER HALF DOZEN**

**CHILLED SHELLFISH**  
AVAILABLE BROILED  
UPON REQUEST

**1/2 MAINE LOBSTER** DIJONNAISE **42**

**CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **35**

**APPETIZERS**

**MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **29** 

**YELLOWTAIL SASHIMI\*** CUCUMBER SALAD, SERRANO CHILI, YUZU PONZU, RICE MASAGO **25**

**TUNA POKE\*** NAPA CABBAGE KIMCHI, GOCHUJANG SAUCE, CRISPY WONTONS, ALEPPO PEPPER **24**

**CHILLED CORN SOUP** QUESO FRESCO, LIME AÏOLI, TAJIN-GRILLED SHRIMP, MICRO CILANTRO **19**

**SALADS**

**FARMERS MARKET** MANCHEGO, CARROT, FENNEL, MARCONA ALMOND, CHAMPAGNE 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**

**SIGNATURE ENTRÉES**

**TWO WASH RANCH  
JIDORI CHICKEN**

SWEET PEA AGNOLOTTI  
CRISPY GUANCIALE

**44**

**MAINE LOBSTER  
POT PIE**



BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

**MP**

**32 OZ HAY-SMOKED  
TOMAHAWK\***



GRILLED VEGETABLE  
SKEWERS

**185**

**FROM THE MESQUITE-FIRED GRILL**

**ANGUS BEEF\***

8 oz FILET MIGNON **67**

12 oz NEW YORK STRIP **73**

24 oz COWBOY RIBEYE **94**

10 oz PRIME FLAT IRON **53**

8 oz HANGER STEAK **43**

20 oz KANSAS CITY STRIP **92**

**AUSTRALIAN &  
AMERICAN WAGYU\***

10 oz SNAKE RIVER FARMS FLAT IRON **67**

8 oz SNAKE RIVER FARMS RIB EYE PAVE **88**

10 oz SNAKE RIVER FARMS NEW YORK STRIP **99**

8 oz WESTHOLME AUSTRALIAN WAGYU NEW YORK **89**

**SPECIALTY CUTS\***

JAPANESE A5 WAGYU **45** PER OZ | 3 OZ MINIMUM 

**US VS JAPAN**, 3 oz JAPANESE A5 & 4 oz AMERICAN RIB EYE **168**

**FROM THE SEA\***

6 oz ARCTIC CHAR **40**

**ACCOMPANIMENTS**

CARAMELIZED CIPOLLINI ONION **13**

HORSERADISH CRUST **9**

FOIE GRAS BUTTER\* **9**

CREAMY BLUE CHEESE SAUCE **7**

ALASKAN KING CRAB BÉARNAISE\* **36**

**SAUCE TRIO\* 12**

BÉARNAISE\* **4** | PEPPERCORN **5** | CHIMICHURRI **4**

**MARKET SIDES**

**CLASSIC WHIPPED POTATO, BUTTER** **14**

**CHARRED SNAP PEAS, THAI VINAIGRETTE** **14**

**GRILLED ASPARAGUS, EGG YOLK, BANYULS VINEGAR\*** **16**

**GLAZED MUSHROOM, MIRIN, WHITE SOY** **16**

**BAKED POTATO, BACON JAM, CHEESE SAUCE** **15**

**MAC & CHEESE, BLACK TRUFFLE** **16** 

**MAINE LOBSTER MAC & CHEESE, GARLIC STREUSEL** **29**

**HORSERADISH WHIPPED POTATO, CHIVE** **15**



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