



**ICE-COLD SHELLFISH TOWER 179**  
OYSTERS, SHRIMP, 1/2 LOBSTER, KING CRAB

**BOURBON STEAK RESERVE CAVIAR**  
*SUSTAINABLY HARVESTED BY REGIIS OVA*  
KALUGA 195 OSSETRA 295 GOLDEN 350

**À LA CARTE SHELLFISH**

**\*CHEF'S OYSTER SELECTION** CHAMPAGNE-MIGNONETTE 30  
**1/2 LB KING CRAB** TOGARASHI MAYO 110  
**HALF MAINE LOBSTER** STEAMED & CHILLED, ESPELETTE DIJONNAISE 49  
**JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE 29

**APPETIZERS**

**SPICY BEEF LETTUCE CUPS** THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE 21  
**TUNA SASHIMI\*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU 21  
**HAND-CUT PRIME STEAK TARTARE\*** TRADITIONAL GARNISHES, GRILLED PITA BREAD 26  
**MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 27  
**MAINE LOBSTER BISQUE** FENNEL, GARLIC BREAD 27  
**CHARRED SPANISH OCTOPUS** CHORIZO, ROMESCO, CANNELLINI BEANS 29

**SALADS**

**THE 'WEDGE'** BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 19  
**SIMPLE GREENS** SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE 18  
**CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL 20  
**LOCAL TOMATOES** STRACCIATELLA CHEESE, BASIL PESTO, BANYULIS VINAIGRETTE 24  
**BABY BEET SALAD** LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND 21

**SIGNATURES**

**MAINE LOBSTER POT PIE**  
BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
110

**'REUBEN' STYLE SHORT RIB**  
HORSERADISH POTATO  
PURÉE '1000 ISLAND  
HOLLANDAISE  
55

**MISO - GLAZED SEA BASS**  
MAITAKE MUSHROOM DASHI  
RADISH  
SCALLION  
49

**FROM THE WOOD-FIRED GRILL**

**\*PRIME CUTS**  
HAND-SELECTED FOR BOURBON STEAK

CERTIFIED ANGUS RIB CAP 8 OZ 110  
FILET MIGNON 8 OZ 62  
NEW YORK STRIP 14 OZ 72  
PORTERHOUSE 32 OZ 155  
SKIRT STEAK 10 OZ 59  
VEAL CHOP 14 OZ 65  
DELMONICO RIB EYE 18 OZ 79  
DRY-AGED BONE-IN RIB EYE 18 OZ 129  
RACK OF LAMB 16 OZ 67

**JAPANESE WAGYU 200**  
"A5" NEW YORK STRIP 8 OZ

**AUSTRALIAN WAGYU 115**  
RIB EYE FILET 8 OZ

**COLORADO BISON ORGANIC HALF CHICKEN SEAFOOD**

8 oz FILET MIGNON 75  
HERB-ROASTED 38  
AHI TUNA 44  
FAROE ISLAND SALMON 40  
DAY BOAT SCALLOPS 46

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 49  
HUDSON VALLEY FOIE GRAS 36

**FARM FRESH SIDE DISHES**

**BROCCOLINI** CALABRIAN CHILI 15  
**ROASTED CAULIFLOWER** VADOVAN CURRY, MARCONA ALMONDS 16  
**MAC & CHEESE** BLACK TRUFFLE 18  
**GARLIC MASHED POTATOES** GARLIC CHIPS 15  
**STREET CORN** CHARRED JALAPENO, CILANTRO CREMA 16  
**GRILLED VIDALIA ONIONS** FINES HERBS 16  
**CREAMED SPINACH** CRISPY SHALLOTS 15  
**BAKED POTATO** 'ALL THE FIXINS' 15

**MICHAEL'S** DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.