

SHELLFISH PLATTER 159
WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, ALASKIAN KING CRAB

CAST-IRON BROILED
 RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD
GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- PETROSSIAN CAVIAR SERVICE -
ROYAL OSSETRA SERVES 4-5 PEOPLE
50 GRAMS **224** OR 30 GRAMS **144**


TRADITIONAL SERVICE
SEIVED EGG, CRÉME FRAÎCHE,
CHIVES, SHALLOTS, BLINI

- A LA CARTE**
- CHILLED SHELLFISH**
- BROILED UPON REQUEST
- WEST COAST OYSTER*** HALF DOZEN, MIGNONETTE **24**
 - JUMBO TIGER PRAWNS** GIN-SPIKED COCKTAIL SAUCE **32**
 - HALF MAINE LOBSTER** ESPELETTE DIJONNAISE **68**
 - 1/4 LB. ALASKAN KING CRAB** GREEN GODDESS **MP**

- APPETIZERS**
- MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME **26** 
 - DUCK SPRING ROLLS** GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION **19**
 - GRILLED SPANISH OCTOPUS** CHORIZO, FINGERLING POTATO, KUMQUAT, AGUA CHILE **28**
 - SEARED FOIE GRAS** RED MISO CREAM, BRAISED LEEK, COMPRESSED PEACHES, SPICED DUKKAH **29**
 - HAND-CUT STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED NAAN BREAD **26**
 - GLAZED PORK BELLY** WHITE MOLE, ENGLISH PEAS & GREENS, CHINESE FIVE SPICE **28**
 - SWEET CORN CAPPELLETTI** SWEET CORN, KOJI TRUFFLE CREAM, PARMESAN, FENNEL POLLEN **39**

- SALADS**
- CLASSIC CAESAR** BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL **18**
 - MIXED GREENS SALAD** RADISH, TOMATO, CUCUMBER, RED-WINE ONION VINAIGRETTE **16**
 - THE 'WEDGE'** SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING **18**

- SIGNATURES -

 **MAINE LOBSTER POT PIE**
BRANDIED LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLE
139

ROASTED MARY'S CHICKEN
NANTES CARROT
KALE, PEARL ONION
PEA AGNOLOTTI
42

STRIPED BASS & PRAWN
DAIKON SALAD, THAI BASIL
FRIED RICE SHRIMP CAKE
COCONUT RED CURRY
48

AUSTRALIAN 14 oz. RACK OF LAMB
ZUCCHINI, GREENS
CONFIT TOMATO
ROASTED EGGPLANT
46

- FROM THE GRILL -

BLACK ANGUS BEEF

- 8 oz. FILET MIGNON **62**
- 12 oz. BARREL-CUT FILET MIGNON **92**
- 8 oz. RIB EYE CAP **69**
- 16 oz. PRIME DELMONICO RIB EYE **84**
- 18 oz. PRIME BONE-IN NEW YORK STRIP **74**

LARGE FORMAT CUTS

- 32 oz. PRIME PORTERHOUSE **169**
- DRY-AGED PRIME TOMAHAWK **MP**

(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

FROM THE SEA

- 7 oz. VERLASSO SALMON **42**
- 14 oz. MEDITERRANEAN BRANZINO **48**
- CAST-IRON SEARED U10 SCALLOPS, 4 EA **42**

WORLD OF WAGYU

HOKKAIDO, JAPAN

- A5 WAGYU SNOW BEEF STRIPLOIN **55** PER OUNCE
(MINIMUM 3 oz. PER ORDER)

KAGOSHIMA, JAPAN

- A5 WAGYU STRIPLOIN **42** PER OUNCE
(MINIMUM 3 oz. PER ORDER)

KENTUCKY, USA

- 12 oz. BLACK HAWK FARM BONE-LESS STRIPLOIN **94**
- 8 oz. BLACK HAWK FARM FLAT IRON **68**

QUEENSLAND, AUSTRALIA

- 8 oz. WESTHOLME HANGER STEAK **78**

SUNDAY PRIME RIB ROAST ENGLISH CUT **89** | AMERICANA KING CUT **99**

ACCOMPANIMENTS

- ALASKAN KING CRAB OSCAR **32** | HUDSON VALLEY FOIE GRAS **22** | SMOKED BLUE CHEESE CRUST **11**
- SHAVED BLACK TRUFFLE, 5 GRAMS **42** | ROASTED WAGYU BONE MARROW **28**

SAUCE TRIO PLEASE SELECT THREE: **12** or **5** EA

- BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI

MARKET SIDES

- SOY-MIRIN GLAZED MUSHROOM TRIO** **19**
- BRUSSELS SPROUTS, MISO CARAMEL, CASHEW** **14**
- CHARRED BROCCOLINI, CALABRIAN CHILI, BOTTARGA** **14**
- SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT** **18**
- CLASSIC POTATO PUREE** **18**
- BLACK TRUFFLE MAC & CHEESE** **19** 
- CREAMED SPINACH, FETA, CRISPY ONIONS** **18**
- CRISPY WAGYU FAT POTATOES, PARMESAN, CHIVE** **18**

 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
FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY A GRATUITY & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT



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