

**SHELLFISH PLATTERS 125**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
ESPELETTE PEPPER

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

**BOURBON STEAK RESERVE CAVIAR**

*SUSTAINABLY HARVESTED BY REGIIS OVA*

DOMESTIC ROYAL 105 KALUGA HYBRID 135 OSSETRA 195  
TASTING TRIO 415

*SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS*

*COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE  
KRUG GRAND CUVÉE 375ML, CHAMPAGNE, FRANCE NV 195*

**À LA CARTE**

**CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

**APPETIZERS**

**SALADS**

**\*CHEF'S OYSTER SELECTION**

CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 5 each

**ALASKAN KING CRAB** GREEN GODDESS 34

**HALF MAINE LOBSTER** DIJONNAISE 45

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 19

**\*A5 WAGYU HOT STONE** 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 68

**\*AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 22

**\*HAMACHI CRUDO** CHILI LIME VINAIGRETTE, SERRANO, PICKLED RADISH, CUCUMBER, GINGER 21

**\*HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 22



**\*MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 27

**'INSTANT' BACON** HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 22

**WILD MUSHROOM RAVIOLI** HOUSE MADE RICOTTA, LEMON THYME FOAM 21

**THE 'WEDGE'** BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 18

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 16

**BURRATA** HEIRLOOM TOMATO, WATERMELON, WHITE BALSAMIC, BASIL CRUMBLE 21

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 17

**SIGNATURES**

**MAINE LOBSTER POT PIE**   
BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
105

**JOYCE FARMS' BRICK CHICKEN**  
HERB SPÄTZLE  
SUMMER CORN PURÉE  
BACON, MADEIRA JUS  
42

**BUCKSNORT RAINBOW TROUT**  
CARROT TOP PISTOU  
SUMMER VEGETABLES  
GRILLED LEMON  
42

**FROM THE WOOD-FIRED GRILL**

**\*BLACK ANGUS**  
HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 64

16 oz DELMONICO RIB EYE 82

18 oz BONE-IN NEW YORK STRIP 62

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 98

**THE 'TOMAHAWK'** 182  
36 oz PRIME TOMAHAWK RIBEYE  
CARVED TABLESIDE

**WAGYU 'SURF & TURF'** 93  
6 oz WAGYU FILET TOPPED WITH  
MAINE LOBSTER BÉARNAISE

**\*WAGYU**

8 oz AUSTRALIAN SKIRT STEAK 52

6 oz AUSTRALIAN FILET MIGNON 69

8 OZ SNAKE RIVER FARMS RIB CAP 89

8 oz CARRARA 640 NY STRIP 112

**JAPANESE WAGYU**  
SERVED IN 4oz PORTIONS

A5 NEW YORK STRIP, KAGOSHIMA 34 per oz	WINE-FED NEW YORK STRIP, KOBE 42 per oz
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**\*FROM THE SEA**

VERLASSO SALMON 35

MAINE HARBOR SCALLOPS 48

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 45

SEARED SCALLOPS 24

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 28

BONE MARROW CRUST 10

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION 9

HORSERADISH CRUST 6

**SAUCE TRIOS 12**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI  
CREAMY HORSERADISH | RED WINE JUS | 1000 ISLAND HOLLANDAISE

**MARKET SIDES**

**BAKED POTATO, 'ALL THE FIXINS'** 12

**TRIO OF MUSHROOMS, MIRIN GLAZED** 16

**PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE** 15

**CHARRED BROCCOLINI, FRESNO PEPPERS, ALMONDS** 14



**MAC & CHEESE, BLACK TRUFFLE** 16

**POTATO PURÉE, LOTS OF BUTTER** 15

**ASPARAGUS, CRISPY 'TENNSHOOTOE' HAM, CURED EGG YOLK** 15

**CRISPY BRUSSELS SPROUTS, HONEY & LIME** 15



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