

STRIPSTEAK

BY MICHAEL MINA

APPETIZERS*

LOBSTER BISQUE 27

Leek, Fennel, Puff Pastry, Fine Herbs

"INSTANT BACON" 24

Braised Pork Belly, Rum Infused Pineapple
Radish Salad

CRAB CAKE 29

Caper Remoulade, Fresh Pickled Vegetables

SEARED FOIE GRAS 38

Onion Marmalade, Strawberry Gelée, Sourdough

RAW BAR

CHEF OYSTERS SELECTION* 29

Half Dozen
Gin Cocktail Sauce & Mignonette

MICHAEL'S TUNA TARTARE* 28

Pine Nuts, Garlic, Pear, Chili-Sesame Oil

SAKE POACHED SHRIMP COCKTAIL 29

Gin-Sweet Chili Cocktail Sauce

CHILLED LOBSTER 32

Lemon Aioli, Herbs

STEAK TARTARE* 26

Mustard, Cornichon, Chili, Puff Barley
Quail Egg, Sourdough

SALADS

THE 'WEDGE' 19

Maytag Blue Cheese, Crispy Bacon, Pickled Shallots

CAESAR SALAD 18

Parmigiano Reggiano, Garlic Crumble

BABY GREEN SALAD 18

Petite Kale, Shaved Vegetable, Apples
Red Wine Vinaigrette

WATERMELON SALAD 19

Heirloom Tomato, Sheep's Milk Feta, Pistachio
Micro Basil, White Balsamic Vinaigrette

Chateau Seafood Tower

115

1/2 MAINE LOBSTER

3 CHILLED SHRIMP

6 EAST COAST OYSTERS*

SEASONAL CRAB

TUNA TARTARE*

Lemon Aioli, Mignonette, Gin Cocktail Sauce

Roasted Chateau Platter

120

1/2 MAINE LOBSTER

SCALLOP

OYSTERS

HOT SHRIMP

Miso Mustard, Charred Lemon, Chives

COMPOSED ENTRÉES

SEARED MAINE SCALLOPS 48

Baby Zucchini, Sunchoke
Meyer Lemon, Squash Blossoms

ROASTED HALF CHICKEN 39

Fennel Sausage, Sweet Peppers
Vinegar-Butter Sauce
Garlic Streusel

SALMON A LA PLANCHA 44

Sweet 100 Tomato ,Artichokes, Almond
Green Olive, Chive Oil

MARKET FISH 42

Chorizo, Littleneck Clams
Swiss Chard, Lemongrass

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
There is 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. If unsure of your risk, consult a physician.

Simply Prepared From The

WOOD FIRED-GRILL

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter
Choice of One Sauce Per Steak

40 oz AUSTRALIAN WAGYU TOMAHAWK 225

8 oz AUSTRALIAN WAGYU SKIRT 55

DRY-AGED BONE-IN RIB EYE MP

8 oz FILET MIGNON 65

16 oz PRIME BONELESS RIBEYE 75

16 oz DRY-AGED PRIME BONE-IN STRIPSTEAK * 95

4 oz A5 WAGYU STRIP LOIN 160

KUROBUTA DOUBLE-CUT PORK CHOP 65

COLORADO LAMB RACK 85

SAUCE

AU POIVRE • CHIMICHURRI • YUZU KOSHO BÈARNAISE • STRIPSTEAK SAUCE

ENHANCEMENT & ADDITIONS

TOPPINGS

BUTTER FRIED EGG 5

BLACK TRUFFLE BUTTER 4

BLUE CHEESE 5

ACCOMPANIMENTS

LOBSTER TAIL 32

SEARED FOIE GRAS 34

HOT/COLD SHRIMP ea/6

MAINE DIVER SCALLOPS 34

CRAB OSCAR 21

HOUSE-MADE PARKER HOUSE ROLL 7

Truffle Butter

Side Dishes

ORIGINAL

CREAMED SPINACH 16
Crispy Garlic

GRILLED ASPARAGUS 16
Bernaise Espuma

CARAMELIZED BOK CHOY 16
Yuzu Glaze, Cilantro

MAC & CHEESE 16
Mornay Sauce
Garlic Crumb

MISO GLAZED CORN 16
Sweet Yellow Corn
Miso Glaze, Togarashi

WILD MUSHROOM 16
White Soy, Mirin

POTATOES

HERB FRIES 15
Rosemary, Thyme

WHIPPED 15
Garlic, Chives

FINGERLING POTATOES 15
Spicy Aioli

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