



SHELLFISH PLATTERS



RED MISO BROILED

4 EA. OYSTERS
4 EA. SHRIMP
HALF MAINE LOBSTER
1/4 LB. KING CRAB
OCTOPUS

140

ICE-COLD* GF

4 EA. OYSTERS
4 EA. SHRIMP
HALF MAINE LOBSTER
1/4 LB. KING CRAB
SALMON CEVICHE

140

THE CAVIAR CO.

SUSTAINABLY HARVESTED

KALUGA* 195

CREAMY AND NUTTY BRONZE CAVIAR
TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO RÖSTI, TOAST POINT

**À LA CARTE
CHILLED
SHELLFISH**

BROILED UPON REQUEST

WASHINGTON STATE OYSTERS* GF GREEN APPLE & CHAMPAGNE MIGNONETTE **24 / 48**

HALF MAINE LOBSTER GF 45

SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE **4PC / 22**

APPETIZERS



TRUFFLE HAMACHI SASHIMI* GF SCALLION, CUCUMBER, CRISPY RICE, TRUFFLE PONZU **29**

MICHAEL'S TUNA TARTARE* CBGF ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **34**

'INSTANT' BACON CBGF SALMON CREEK PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE **22**

PHYLLO-WRAPPED SCALLOP* CBGF BUTTERNUT SQUASH ESPUMA, SALMON ROE, MELTED LEEKS **24**

A5 WAGYU HOT STONE* GF PICKLED CUCUMBERS, WASABI, YUZU PONZU, TOGARASHI **74**



HAND-CUT STEAK TARTARE* GF TRADITIONAL GARNISHES, CHIPPEREBEC POTATO CHIPS **24**

BUTTERNUT SQUASH SOUP GF, VEG CANDIED PUMPKIN SEEDS, FRIED SAGE **18**

SALADS

THE 'WEDGE' GF BUTTERMILK RANCH, BACON CRUMBLE, EGG, TOMATO, ONION, BLUE CHEESE **18**

TRUFFLE CAESAR VEG SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL **19**

HONEYCRISP APPLE SALAD GF, VEG AGED CHEDDAR, PECAN, CHICORY, MAPLE **18**

SIGNATURES



**MAINE LOBSTER
POT PIE**

MARKET VEGETABLE
BLACK TRUFFLE
BRANDIED LOBSTER CREAM

135

MARY'S

HALF CHICKEN GF

POLENTA, BLACK
TRUMPET MUSHROOMS
CHICKEN JUS

45

TAI

SNAPPER GF

SUNCHOKE PURÉE
CITRUS GREMOLATA
FENNEL, PARSLEY

48



**32 oz. DRY-AGED
PORTERHOUSE GF**

ELLENSBURG HAY-SMOKED
RED WINE BUTTERED
WASHINGTON STATE

155

FROM THE CHAR-BROILER GRILL

OUR STEAKS ARE BRIEFLY POACHED IN A CLARIFIED BUTTER BATH, WITH AROMATICS
ALL STEAKS ARE THEN FINISHED WITH OUR RED WINE-SHALLOT BUTTER

USDA PRIME*

8 oz. CENTER-CUT FILET MIGNON - 1855 RANCH, NE **GF 69**

9 oz. FLAT IRON - THOMAS CATTLE CO., ID **GF 48**

12 oz. NEW YORK STRIP - PAINTED HILLS, OR **GF 68**

16 oz. BONELESS RIB EYE - PAINTED HILLS, OR **GF 75**

24 oz. DRY-AGED BONE-IN STRIP - WASHINGTON STATE **GF 135**

WAGYU*

A5 NEW YORK STRIP, JAPAN **GF 4oz or 8oz - 38 PER OZ**

8 oz. EYE OF RIB - SNAKE RIVER FARMS, ID **GF 72**

6 oz. RIB CAP - SNAKE RIVER FARMS, ID **GF 79**

FROM THE SEA*

SIMPLY PREPARED WITH
CITRONETTE GRILLED LEMON

7 OZ. KING SALMON **GF 46**

U-10 DIVER SCALLOPS **GF 3PC / 39**

ACCOMPANIMENTS

HORSERADISH CRUST **7**

BROILED SHRIMP **GF 16**

DUNGENESS CRAB 'OSCAR' **GF 26**

BLACK TRUFFLE BUTTER **GF 8**

BLUE CHEESE CRUMBLE **GF 11**

TRIO OF SAUCES

PLEASE SELECT THREE **12 OR 5 EA**

BÉARNAISE **GF**

BOURBON STEAK SAUCE **GF**

CREAMY HORSERADISH **GF**

RED WINE JUS **GF**

AU POIVRE **GF**

CAVIAR HASSELBACK POTATO

ROASTED SHALLOT, THYME, SOUR CREAM, CHIVES **98**

MARKET SIDES



BLACK TRUFFLE MAC & CHEESE **22**

WHIPPED POTATOES GF CHIVES **15**

COLLARD GREENS CBGF CRISPY PORK **15**

BAKED POTATO GF 'ALL THE FIXINS' **15**

BRUSSELS SPROUTS CBGF TAMARI, LIME **15**

GLAZED MUSHROOMS GF PEARL ONION, SESAME **17**

CREAMED SPINACH CBGF CRISPY ONIONS **15**

BUTTERNUT SQUASH GF, VEG 'CAPPONATA' **15**



MICHAEL MINA FAVORITES | **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN | **CBV** CAN BE VEGAN | **CBGF** CAN BE GLUTEN FREE 10.07.2022

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.