

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 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, TOASTED PITA BREAD 26



***MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 29

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

SWEET POTATO GNOCCHI GOAT CHEESE ESPUMA, CRISPY SAGE, PANCETTA, CANDIED PEPITAS 21

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

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

HEIRLOOM BABY BEETS MAPLE BROOK BURRATA, PISTACHIO BRITTLE, CHICCORIES, MINUS 8 VINAIGRETTE 21

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

SIGNATURES

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
105

SPICED DUCK BREAST

POACHED FIG, CARROT PURÉE,
CHARRED CIPPOLINI ONION,
RED WINE JUS
46

CHILEAN SEA BASS

MUSSELS, MANILA CLAMS,
BOUILLABAISSE BROTH, POTATO,
FENNEL POLLEN ROUILLE
48

FROM THE WOOD-FIRED GRILL

***BLACK ANGUS**

HAND-SELECTED FOR BOURBON STEAK

8 oz FILET MIGNON 64

16 oz DELMONICO RIB EYE 86

18 oz BONE-IN NEW YORK STRIP 64

22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 105

THE 'TOMAHAWK' 185

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

***FROM THE SEA**

VERLASSO SALMON 39

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

ALASKAN KING CRAB MAC & CHEESE 25



MAC & CHEESE, BLACK TRUFFLE 18

POTATO PURÉE, LOTS OF BUTTER 15

HEIRLOOM BABY CARROTS, CRÈME FRAICHE, LEMON CHIMICHURRI 14

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