



**M** **HOT MISO BUTTERED SHELLFISH PLATTER** 160  
 4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, 6 CLAMS, 1/4 LB SNOW CRAB  
**BOURBON STEAK SHELLFISH TOWER ON ICE** 155  
 AMERICAN MERROIR

**CAVIAR**  
 MALOSSOL OSETRA, FR  
 SIEVED EGG, RED ONION, CRÈME FRAÎCHE  
 PARSLEY CHIFFONADE, BLINI  
 30G **225** 100G **425**

**CHILLED SEAFOOD**

**OYSTERS ON THE HALF** NORTH & MID-ATLANTIC REGION **26**  
**1/2 MAINE LOBSTER** DIJONNAISE **68**  
**1/4 LB ALASKAN SNOW CRAB** GREEN GODDESS **42**  
**SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **33**

**APPETIZERS**

**M** **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **29**  
**ROASTED CHESTNUT SOUP** GUANCIALE, CHARRED PEARL ONIONS **22**  
**BEEF TARTARE** OYSTER AÏOLI, PARMESAN, PEPPERONCINO **22**  
**SMOKED BONE MARROW** PERSILLADE, LEMON CONFIT, RAS ÂL HANOUT BUTTER **34**  
**GRILLED OCTOPUS** GREEK POTATO SALAD, SAFFRON AÏOLI **29**  
**ROASTED FOIE GRAS** BROWN BUTTER PAIN PERDU, SICILIAN PISTACHIO **72**

**SALADS**

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**  
**GEM LETTUCE CAESAR** GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE **18**  
**APPLE SALAD** RADICCHIO, TOASTED PECANS, MAPLE BOURBON EMULSION **16**

**SIGNATURES**

**MAINE  
 LOBSTER POT PIE**  
 BRANDIED LOBSTER CREAM  
 MARKET VEGETABLE  
**125**

**BRIOCHE CRUSTED  
 HALIBUT**  
 SAFFRON BOURRIDE  
 STUFFED LEEKS  
**56**

**FROM THE WOOD-FIRED GRILL**

**PRIME**

8 oz. BLACK ANGUS FILET MIGNON **59**  
 8 oz. PRIME HANGER STEAK **51**

**GRASS-FED**

18 oz. DRY-AGED BONE-IN NEW YORK STRIP, SEVEN HILLS, VIRGINIA **89**  
 14 oz. RIB EYE, CAPE GRIM, AUSTRALIA **84**  
 12 oz. LAMB CHOP, SHENANDOAH VALLEY **72**

**FROM THE SEA**

7 oz. ORA KING SALMON **45**  
 6 oz. AHI TUNA STEAK **52**

**JAPANESE A5 WAGYU STRIPLOIN**

CHATEAU UENAE, HOKKAIDO 4 OZ. **325** 8 OZ. **615**  
 MIYAZAKI, MIYAZAKI 4 OZ. **171** 8 OZ. **336**  
**A5 TASTING DUO** **475**

**WORLDWIDE WAGYU**

16 oz. NEW YORK STRIP, RANGERS VALLEY, AUSTRALIA **130**  
 14 oz. RIB EYE, 7X, COLORADO **134**  
 6 oz. PETIT FILET, SNAKE RIVER FARMS, WASHINGTON **85**  
 8 oz. PICANHA, 7X, COLORADO **65**

**TRUFFLE SEASON**

3G ALBA WHITE **60** 3G BURGUNDY BLACK **30**

**ACCOMPANIMENTS**

3 OZ ROASTED FOIE GRAS **27**  
 HALF MAINE LOBSTER **68** HORSERADISH CRUST **5**  
 GRILLED SHRIMP **33** TRUFFLE BUTTER **6**

**SAUCE TRIO** 9

please select three :  
 BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

**MARKET SIDES**

**M** **BLACK TRUFFLE MAC & CHEESE** 17 add lobster +19  
**WOOD-ROASTED "MAGICAL" MUSHROOMS** 16  
**CRISPY BRUSSELS, MAPLE GASTRIQUE, FRESNO** 17  
**CREAMED SPINACH, CRISPY SHALLOTS** 16  
**SAUTÉED BROCCOLI RABE. ANCHOVY, LEMON** 16  
**WHIPPED POTATOES, FRESH CHIVES** 14  
**SALT-BAKED POTATO** 12  
**WAGYU ROASTED TURNIPS** 14

**M** 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