



SHELLFISH

- ICE-COLD SHELLFISH TOWER*** OYSTERS, SHRIMP, LOBSTER, KING CRAB **199**
- CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE **30**
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE **29**
- HALF MAINE LOBSTER** STEAMED & CHILLED, ESPELETTE DIJONNAISE **55**
- 1/2 LB. KING CRAB** TOGARASHI MAYO **110**
- REGIIS OVA CAVIAR SELECTION*** KALUGA **195** OSSETRA **295** GOLDEN **350**
- CHARRED ROCK SHRIMP CEVICHE** MAINE LOBSTER, AVOCADO, AJI AMARILLO **32**

APPETIZERS

- SPICY BEEF LETTUCE CUPS** THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE **21**
- TUNA SASHIMI*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC, PONZU **23**
- HAND-CUT PRIME STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED PITA BREAD **28**
- MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUTS, JALAPENO, QUAIL EGG, SESAME OIL **27**
- MAINE LOBSTER BISQUE** FENNEL, GARLIC BREAD **27**
- TRUFFLE FETTUCCINI** BUTTERNUT SQUASH, SHAVED BLACK TRUFFLE, BROWN BUTTER **32**

SALADS

- CHOPPED 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**
- SIMPLE GREENS** SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE **20**
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **22**
- LOCAL TOMATOES** STRACCIATELLA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE **24**
- BABY BEET SALAD** LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND **21**

MODERN AMERICAN CLASSICS

- MISO - GLAZED SEA BASS** MAITAKE MUSHROOM, DASHI, RADISH, SCALLION **49**
- MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE **115**
- GLAZED SHORT RIB** BROWN BUTTER SWEET POTATO PUREE, FALL VEGETABLES **62**

FROM THE WOOD-BURNING GRILL

PRIME CUTS

- CERTIFIED ANGUS RIB CAP 8 OZ **110**
- FILET MIGNON 8 OZ **62**
- NEW YORK STRIP 14 OZ **72**
- DRY-AGED BONE-IN RIB EYE 20 OZ **132**
- PORTERHOUSE 32 OZ **159**
- SKIRT STEAK 10 OZ **59**
- VEAL CHOP 14 OZ **75**
- DELMONICO RIB EYE 18 OZ **79**
- RACK OF LAMB 14 OZ **67**

SEAFOOD

- AHI TUNA **46**
- FAROE ISLAND SALMON **40**
- DAY BOAT SCALLOPS **49**

JAPANESE WAGYU

- "A5" NEW YORK STRIP 8 OZ **200**

AUSTRALIAN WAGYU

- RIB EYE FILET 8 OZ **120**

COLORADO BISON

- FILET MIGNON 8 OZ **82**

ORGANIC HALF CHICKEN

- HERB-ROASTED **41**

ACCOMPANIMENTS

- HALF MAINE LOBSTER **55**
- HUDSON VALLEY FOIE GRAS **36**

FARM FRESH SIDE DISHES

- BROCCOLINI** CALABRIAN CHILI **15**
- ROASTED CAULIFLOWER** VADOUVAN CURRY, MARCONA ALMONDS **16**
- MAC & CHEESE** BLACK TRUFFLE, BROCCOLI **18**
- GARLIC MASHED POTATOES** GARLIC CHIPS **15**
- GRILLED VIDALIA ONIONS** FINES HERBS **14**
- CREAMED SPINACH** CRISPY SHALLOTS **15**
- BAKED POTATO** 'ALL THE FIXINS' **15**
- BRUSSELS SPROUTS** NEUSKE'S BACON, APPLE CIDER GLAZE **18**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A 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.