


SHELLFISH PLATTERS* MP

OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB

 **CAST-IRON BROILED** **ICE-COLD**
RED MISO BUTTER OR SPIKED COCKTAIL SAUCE
CHARRED LEMON DIJONNAISE
LEMONGRASS TEA GREEN GODDESS

À LA CARTE **CHEF'S OYSTER SELECTION*** WHITE PONZU, FRESH WASABI **36 PER HALF DOZEN**
CHILLED SHELLFISH **1/2 MAINE LOBSTER** DIJONNAISE **46**
AVAILABLE BROILED UPON REQUEST **CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **35**

APPETIZERS **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **29** 
YELLOWTAIL SASHIMI* CUCUMBER SALAD, SERRANO CHILI, YUZU PONZU, RICE MASAGO **25**
TUNA POKE* NAPA CABBAGE KIMCHI, GOCHUJANG SAUCE, CRISPY WONTONS, ALEPPO PEPPER **24**
SPICY WAGYU BEEF CUPS* ROMAINE, PICKLED CARROT, CRISPY RICE, THAI CHILI SAUCE **23**
BUTTERNUT SQUASH SOUP ROASTED KURI SQUASH, CHAI CRÈME FRAÎCHE, HAZELNUT **19**
TRUFFLE CHITARRA* CURED EGG YOLK, BLACK PEPPER PARMESAN CRUMBLE, BLACK TRUFFLE **27**

SALADS **HARVEST SALAD** HONEYCRISP APPLE, BRIE, CANDIED PECANS, SPICED CIDER VINAIGRETTE **17**
TRUFFLE CAESAR* BABY ROMAINE, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING **17**
THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**

SIGNATURE ENTRÉES

TWO WASH RANCH JIDORI CHICKEN
MUSHROOM RAVIOLI
'NDUJA, SALSIFY
46

 **MAINE LOBSTER POT PIE**
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
MP


32 OZ HAY-SMOKED TOMAHAWK* 
GRILLED VEGETABLE
SKEWERS
185

STONGINGTON BAY SCALLOPS*
CAULIFLOWER, PROSCUITTO
TOMATO VINAIGRETTE
49

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF* 8 oz FILET MIGNON **67**
12 oz NEW YORK STRIP **73**
24 oz COWBOY RIBEYE **94**
10 oz PRIME FLAT IRON **53**
8 oz HANGER STEAK **43**
20 oz KANSAS CITY STRIP **92**

AUSTRALIAN & AMERICAN WAGYU* 10 oz SNAKE RIVER FARMS FLAT IRON **67**
8 oz SNAKE RIVER FARMS RIB EYE PAVE **88**
10 oz SNAKE RIVER FARMS NEW YORK STRIP **99**
8 oz WESTHOLME AUSTRALIAN WAGYU NEW YORK **89**

SPECIALTY CUTS* JAPANESE A5 WAGYU **45** PER OZ | 3 OZ MINIMUM 
US VS JAPAN, 3 oz JAPANESE A5 & 4 oz AMERICAN RIB EYE **168**

FROM THE SEA* 6 oz ARCTIC CHAR **40**


ACCOMPANIMENTS

CARAMELIZED CIPOLLINI ONION **13** HORSERADISH CRUST **9**
FOIE GRAS BUTTER* **9** CREAMY BLUE CHEESE SAUCE **7**
ORGANIC GLAZED MUSHROOMS **16** ALASKAN KING CRAB BÉARNAISE* **36**

SAUCE TRIO* 12

BÉARNAISE* **4** | PEPPERCORN **5** | CHIMICHURRI **4**

MARKET SIDES

 **MAC & CHEESE, BLACK TRUFFLE** **16** **CAULIFLOWER, CALABRIAN CHILI, PARMESAN** **17**
CREAMED SPINACH, SMOKED GOUDA, SHALLOT **16** **SHORTRIB FRIED RICE, KIMCHI, FRIED EGG*** **24**
CRISPY BRUSSELS SPROUTS, TERIYAKI SAUCE **16** **CLASSIC WHIPPED POTATO, BUTTER** **14**
LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE **15** **HORSERADISH WHIPPED POTATO, CHIVE** **15**
MAINE LOBSTER MAC & CHEESE, GARLIC STREUSEL **29** **GLAZED MUSHROOM, MIRIN, WHITE SOY** **16**

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS