



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**

TRUFFLE HAMACHI SASHIMI SCALLION, CUCUMBER, CRISPY ONION, TRUFFLE PONZU **26**

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, PEPERONCINO **22**

SMOKED BONE MARROW PERSILLADE, LEMON CONFIT, RAS AL HANOUT BUTTER **34**

BRAISED VEAL CHEEKS RICOTTA AGNOLOTTI, SALSIFY, BONE MARROW **25**

GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AÏOLI **29**

BAKED OYSTER ROCKEFELLER PICKLED OLDE SALT OYSTER, PERNOD, LEMON **24**

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

**CHICKEN AND
 DUMPLINGS**
 FOIE GRAS DUMPLINGS
 CELERY ROOT, MICRO TURNIPS
48

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

FROM THE WOOD-FIRED GRILL

JAPANESE A5 WAGYU STRIPLOIN

MIYAZAKI, MIYAZAKI 4 OZ. **171** 8 OZ. **336**
 CHATEAU UENAE, HOKKAIDO 4 OZ. **325** 8 OZ. **615**

WORLDWIDE WAGYU

16 oz. NEW YORK STRIP, RANGERS VALLEY, AUSTRALIA **130**
 14 oz. RIB EYE, 7X, COLORADO **134**

GRASS-FED

32 OZ. DRY-AGED BONE-IN RIBEYE, ROSEDA FARMS, MARYLAND **125**
 18 oz. DRY-AGED BONE-IN NEW YORK STRIP, SEVEN HILLS, VIRGINIA **89**
 14 oz. RIB EYE, CAPE GRIM, AUSTRALIA **84**

PRIME

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

FROM THE SEA

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

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