


SHELLFISH PLATTER 189

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, ALASKAN KING CRAB

CAST-IRON BROILED

 RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- PETROSSIAN CAVIAR SERVICE -

ROYAL OSETRA SERVES 4-5 PEOPLE
50 GRAMS 224 OR 30 GRAMS 144

TRADITIONAL SERVICE
SIEVED EGG, CRÈME FRAÎCHE,
CHIVES, SHALLOTS, BLINI

A LA CARTE WEST COAST OYSTER* HALF DOZEN, MIGNONETTE 24

CHILLED JUMBO TIGER PRAWNS GIN-SPIKED COCKTAIL SAUCE 39

SHELLFISH HALF MAINE LOBSTER ESPELETTE DIJONNAISE 72

BROILED UPON REQUEST **1/4 LB. ALASKAN KING CRAB** GREEN GODDESS MP

APPETIZERS AND SALADS MICHAEL'S AHI TARTARE* ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, GARLIC, SESAME 31 

DUCK SPRING ROLLS GINGER-CHILI, SHIITAKE, SHISO, CILANTRO, SCALLION 27

CLASSIC CAESAR BABY GEM LETTUCE, MARINATED WHITE ANCHOVY, GARLIC STREUSEL 19

THE 'WEDGE' SMOKED BLUE CHEESE, BACON, EGG, TOMATO, RED ONION, BUTTERMILK DRESSING 19

SQUID INK CAVATELLI KING CRAB, SPICY MARINARA, CALABRIAN CHILI, LOBSTER FUMÉ 41

- SIGNATURES -

A5

WAGYU RAGU

PAPPARDELLE
PANCETTA
GRANA PADANO

69



MAINE

LOBSTER POT PIE

BRANDIED LOBSTER CREAM
BLACK TRUFFLES
MARKET VEGETABLE

159

ZA'ATAR HALF

ROASTED CHICKEN

SUNCHOKE PURÉE
SEASONAL VEGETABLES
CHICKEN JUS

58

- FROM THE GRILL -

BLACK ANGUS BEEF

8 oz. FILET MIGNON 69

12 oz. BARREL-CUT FILET MIGNON 92

8 oz. RIB EYE CAP 69

16 oz. PRIME DELMONICO RIB EYE 89

18 oz. PRIME BONE-IN NEW YORK STRIP 79

LARGE FORMAT CUTS

DRY-AGED PRIME TOMAHAWK MP

(ASK SERVER FOR AVAILABILITY, PORTIONS, & PRICING)

FROM THE SEA

14 oz. MEDITERRANEAN BRANZINO 64

8 oz. ICELANDIC SALMON 45

WORLD OF WAGYU

KAGOSHIMA, JAPAN

A5 WAGYU STRIPLOIN 42 PER OUNCE
(MINIMUM 3 oz. PER ORDER)

HOKKAIDO, JAPAN

A5 WAGYU SNOW BEEF STRIPLOIN 55 PER OUNCE
(MINIMUM 3 oz. PER ORDER)

HATA, JAPAN

A5 OLIVE-FED TENDERLOIN 70 PER OUNCE
(MINIMUM 4 oz. PER ORDER)

KENTUCKY, USA

12 oz. BLACK HAWK FARM BONELESS STRIPLOIN 105

8 oz. BLACK HAWK FARM FLAT IRON 68

8 oz. BLACK HAWK FARM FILET MIGNON 99

ACCOMPANIMENTS

ALASKAN KING CRAB OSCAR 32 | SMOKED BLUE CHEESE CRUST 11

SHAVED BLACK TRUFFLE, 5 GRAMS 42 | ROASTED WAGYU BONE MARROW 28

SAUCE TRIO PLEASE SELECT THREE : 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | CHIMICHURRI

MARKET SIDES

SOY-MIRIN GLAZED MUSHROOM TRIO 21

CLASSIC POTATO PURÉE 18

BRUSSELS SPROUTS, MISO CARAMEL, CASHEW 16

BLACK TRUFFLE MAC & CHEESE 23 

SAUTÉED ASPARAGUS, PISTACHIO, PINE NUT 18

CREAMED SPINACH, FETA, CRISPY ONIONS 19



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

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY A GRATUITY & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT



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