


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*** ROSÉ MIGNONETTE, CHIVES **36 PER HALF DOZEN**
- CHILLED SHELLFISH** **1/2 MAINE LOBSTER** DIJONNAISE **52**
AVAILABLE BROILED UPON REQUEST
- CAVIAR JELLY DOUGHNUTS*** YUZU CURD, OSETRA RESERVE CAVIAR, CHIVE **35**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **35**
- APPETIZERS** **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PEPPERS, QUAIL EGG, PINE NUT, SESAME **31** 
- YELLOWTAIL SASHIMI*** TRUFFLED PONZU, CUCUMBERS, SCALLIONS, RICE MASAGO **25**
- BUTTERNUT SQUASH SOUP** ROASTED KURI SQUASH, CHAI CRÈME FRAÎCHE, HAZELNUT **19**
- WAGYU STEAK TARTARE*** TRADITIONAL ACCOMPANIMENT, GRILLED HERB BREAD **28**
- TRUFFLE CHITARRA*** CURED EGG YOLK, BLACK PEPPER PARMESAN CRUMBLE, BLACK TRUFFLE **27**
- SALADS** **TUSCAN KALE SALAD** WALNUT, CHORIZO, PECORINO TOSCANO, POMEGRANATE VINAIGRETTE **18**
- TRUFFLE CAESAR*** LITTLE GEM, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING **19**
- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **18**

SIGNATURE ENTRÉES

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| <p>TWO WASH RANCH JIDORI CHICKEN
MUSHROOM RAVIOLI
'NDUJA, SALSIFY
48</p> | <p> MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
MP</p> | <p>32 OZ HAY-SMOKED TOMAHAWK* 
GRILLED VEGETABLE
SKEWERS
195</p> | <p>PATAGONIAN TOOTHFISH*
CAULIFLOWER, PROSCUITTO
LEMON AIR
64</p> |
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FROM THE MESQUITE-FIRED GRILL

- ANGUS BEEF*** 8 oz FILET MIGNON **67**
12 oz NEW YORK STRIP **73**
24 oz COWBOY RIBEYE **98**
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 **72**
8 oz SNAKE RIVER FARMS RIB EYE PAVE **90**
10 oz SNAKE RIVER FARMS NEW YORK STRIP **99**
6 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 **42**

ACCOMPANIMENTS

CARAMELIZED CIPOLLINI ONION **15** 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

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| <p> MAC & CHEESE, BLACK TRUFFLE 18</p> <p>CREAMED SPINACH, SMOKED GOUDA, SHALLOT 16</p> <p>CRISPY BRUSSELS SPROUTS, HONEY, LIME 16</p> <p>LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16</p> | <p>CAULIFLOWER, CALABRIAN CHILI, PARMESAN 18</p> <p>CLASSIC WHIPPED POTATO, BUTTER 16</p> <p>HORSERADISH WHIPPED POTATO, CHIVE 15</p> <p>GLAZED MUSHROOM, MIRIN, WHITE SOY 18</p> |
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 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