

SHELLFISH PLATTERS* MP
OYSTERS, MAINE LOBSTER
SHRIMP, ALASKAN KING CRAB


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

- À LA CARTE**
- CHILLED SHELLFISH**
AVAILABLE BROILED UPON REQUEST
- CHEF'S OYSTER SELECTION*** ROSÉ MIGNONETTE, CHIVES **36 PER HALF DOZEN**
 - 1/2 MAINE LOBSTER** DIJONNAISE **52**
 - 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**
 - LOBSTER COCONUT CURRY SOUP** MISO MUSHROOM, SHRIMP, RICE CRACKERS, CILANTRO **22**
 - WAGYU STEAK TARTARE*** TRADITIONAL ACCOMPANIMENT, GRILLED SEMOLINA BREAD **28**
 - FARM EGG RAVIOLONI*** HOUSE RICOTTA, ENGLISH PEAS, I'TOI ONION, GREEN GARLIC PURÉE **27**
- SALADS**
- FARMERS MARKET** CANDIED WALNUTS, DOP PROVOLONE, FENNEL, WHITE BALSAMIC VINAIGRETTE **17**
 - 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

<p>TWO WASH RANCH JIDORI CHICKEN LIQUID PEA RAVIOLI FENNEL SAUSAGE, CARROT</p> <p>49</p>	<p> MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLES</p> <p>MP</p>	<p>32 OZ HAY-SMOKED TOMAHAWK*  GRILLED VEGETABLE SKEWERS</p> <p>195</p>	<p>PATAGONIAN TOOTHFISH* ARTICHOKES, BABY CARROT SAFFRON FUMET</p> <p>64</p>
--	---	--	--

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**
 - 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

CAMELIZED 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

- | | |
|--|---|
| <p> MAC & CHEESE, BLACK TRUFFLE 18</p> <p>CREAMED SPINACH, SMOKED GOUDA, SHALLOT 16</p> <p>LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16</p> <p>CLASSIC WHIPPED POTATO, BUTTER 16</p> | <p>BABY CARROTS, CHILI, MARCONA ALMOND 17</p> <p>HORSERADISH WHIPPED POTATO, CHIVE 15</p> <p>ASPARAGUS GRATIN, LEMON VELOUTE, GARLIC 17</p> <p>GLAZED MUSHROOM, MIRIN, WHITE SOY 18</p> |
|--|---|

 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