



(M) HOT MISO BUTTERED SHELLFISH PLATTER 185
4 OYSTERS, 4 SHRIMP, 1/2 LOBSTER, 6 CLAMS, 1/4 LB SNOW CRAB

BOURBON STEAK SHELLFISH TOWER ON ICE 185
AMERICAN MERROIR

CAVIAR
MALOSSOL OSETRA, FR
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
CHOPPED CHIVES, BLINI

30G **225** 100G **450**

CHILLED SEAFOOD

OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION **26**

1/2 MAINE LOBSTER DIJONNAISE **74**

1/4 LB ALASKAN SNOW CRAB GREEN GODDESS **42**

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **36**

TRUFFLED HAMACHI CRUDO SCALLION, CUCUMBER, TRUFFLE PONZU **20**

APPETIZERS (M)

MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **33**

GREEN GARIC VELOUTE WHIPPED CRÈME FRAÎCHE, SNOW CRAB **20**

WAGYU STEAK TARTARE TRADITIONAL GARNISHES, GRILLED SOURDOUGH **28**

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

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

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

BAKED OYSTER ROCKEFELLER BACON, PERNOD CREAMED SPINACH, LEMON **28**

ROASTED FOIE GRAS BROWN BUTTER PAIN PERDU, SICILIAN PISTACHIO **76**

SALADS

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

GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE **19**

BIBB SALAD RADICCHIO, VADOUVAN CHICKPEAS, RADISH **17**

SIGNATURES

CHICKEN AND DUMPLINGS
FOIE GRAS DUMPLINGS
CELERY ROOT, MICRO TURNIPS

48

(M) MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES

130

LAMB ROULADE
ENGLISH PEAS
SHAVED CARROT SALAD

65

ROASTED FLUKE
SMOKED CHIVE BUTTER
CHARRED SPRING ONION

56

FROM THE WOOD-FIRED GRILL

CERTIFIED BLACK ANGUS

FILET MIGNON
8 oz. **59** 12 oz. **95**

10 oz. BUTCHER'S CUT **51**

16 oz. NEW YORK STRIP **75**

20 oz. BONE-IN COWBOY RIBEYE **94**

20 oz. DRY-AGED KANSAS CITY **98**

WORLDWIDE WAGYU

14 oz. RIB EYE, 7X, COLORADO **134**

MIYAZAKI, MIYAZAKI
4 OZ. **171** 8 OZ. **336**

CHATEAU UENAE, HOKKAIDO
4 OZ. **325** 8 OZ. **615**

FROM THE SEA

7 oz. ORA KING SALMON **48**

6 oz. AHI TUNA STEAK **52**

LARGE FORMAT

32 oz. PORTERHOUSE **130**

32 oz. TOMAHAWK **140**

ACCOMPANIMENTS

3 oz. ROASTED FOIE GRAS **36**

HALF MAINE LOBSTER **74** HORSERADISH CRUST **5**

GRILLED SHRIMP **36** 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 19 add lobster **+19**

WOOD-ROASTED "MAGICAL" MUSHROOMS 18

CRISPY BRUSSELS, MAPLE GASTRIQUE, FRESNO 17

CREAMED SPINACH, CRISPY SHALLOTS 16

SAUTÉED BROCCOLI RABE. ANCHOVY, LEMON 17

WHIPPED POTATOES, FRESH CHIVES 16

SALT-BAKED POTATO 16

WAGYU ROASTED TURNIPS 16



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