

SHELLFISH PLATTERS

(M) RED MISO BROILED
6 EA. OYSTERS
6 EA. SHRIMP
WHOLE MAINE LOBSTER
140

OR

ICE-COLD* GF
6 EA. OYSTERS
6 EA. SHRIMP
WHOLE MAINE LOBSTER
140

THE CAVIAR CO.

SUSTAINABLY HARVESTED
KALUGA* 195
CREAMY AND NUTTY BRONZE CAVIAR
TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO RÖSTI, TOAST POINT

**À LA CARTE
CHILLED
SHELLFISH**
BROILED UPON REQUEST

WASHINGTON STATE OYSTERS* GF CHAMPAGNE MIGNONETTE **24 / 48**
SHRIMP COCKTAIL GF GIN-SPIKED COCKTAIL SAUCE **4^{EA} 22**

APPETIZERS

(M) MICHAEL'S TUNA TARTARE* CBGF ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **34**
ASPARAGUS & AVOCADO* GF BUTTERMILK, SCALLION OIL, BASIL OIL, KALUGA CAVIAR **28**
'INSTANT' BACON CBGF SALMON CREEK PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE **22**
AHI CRUDO 'ROLLS'* CBGF FRIED ONIONS, AVOCADO, SERRANO CHILI, WHIPPED SOY **27**
A5 WAGYU HOT STONE* GF PICKLED CUCUMBERS, WASABI, YUZU PONZU, TOGARASHI **74**
WAGYU STEAK TARTARE* GF TRADITIONAL GARNISHES, MICRO BASIL, TOAST POINTS **28**
THE 'WEDGE' GF BUTTERMILK RANCH, BACON CRUMBLE, EGG, TOMATO, ONION, BLUE CHEESE **18**
TRUFFLE CAESAR VEG SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL **19**

FROM THE CHAR-BROILER GRILL

OUR STEAKS ARE BRIEFLY POACHED IN A CLARIFIED BUTTER BATH, WITH AROMATICS
ALL STEAKS ARE THEN FINISHED WITH OUR RED WINE-SHALLOT BUTTER

ANGUS*

8 oz. CENTER-CUT FILET MIGNON - 1855 RANCH, NE **GF 69**
12 oz. NEW YORK STRIP - THOMAS CATTLE CO., ID **GF 68**
16 oz. BONELESS RIB EYE - WASHINGTON STATE **GF 88**
16 oz. DRY-AGED BONE-IN STRIP - WASHINGTON STATE **GF 92**
32 oz. DRY-AGED HAY-SMOKED PORTERHOUSE - WASHINGTON STATE **GF 155**

WAGYU*

(M) A5 NEW YORK STRIP, JAPAN GF **4oz or 8oz - 38 PER OZ**
8 oz. EYE OF RIB - SNAKE RIVER FARMS, ID **GF 72**
6 oz. RIB CAP - SNAKE RIVER FARMS, ID **GF 79**

LAND & SEA*

8 oz. FILET & TWO U-10 SCALLOPS **GF 89**
U-10 DIVER SCALLOPS **GF 3^{EA} 45**

ACCOMPANIMENTS

HORSERADISH CRUST **7**
BROILED SHRIMP **GF 16**
BLACK TRUFFLE BUTTER **GF 8**
BLUE CHEESE CRUMBLE **GF 11**
DUNGENESS CRAB OSCAR **GF 29**

TRIO OF SAUCES

PLEASE SELECT THREE **12 OR 5 EA**
BÉARNAISE **GF**
BOURBON STEAK SAUCE **GF**
CREAMY HORSERADISH **GF**
RED WINE JUS **GF**
AU POIVRE **GF**

MARKET SIDES

(M) BLACK TRUFFLE MAC & CHEESE **22**
WHIPPED POTATOES GF CHIVES **15**
ASPARAGUS GF,V SPRING ONION **16**

GLAZED MUSHROOMS GF,VEG PEARL ONION, SESAME **17**

CREAMED SPINACH CBGF CRISPY ONIONS **15**

BAKED POTATO GF 'ALL THE FIXINS' **15**

SIGNATURES

SPRING BRICK

CHICKEN GF

ENGLISH PEA
RAMPS
ONION JUS

46

(M) MAINE LOBSTER

POT PIE

MARKET VEGETABLE
BLACK TRUFFLE
BRANDIED LOBSTER CREAM

135

CHAR SIU

KING SALMON

SNOW PEAS
SHIITAKE MUSHROOM
CRISPY RICE

50