



SHELLFISH

- ICE-COLD SHELLFISH TOWER*** OYSTERS, SHRIMP, LOBSTER, KING CRAB **210**
- CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE **30**
- JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE **29**
- HALF MAINE LOBSTER** STEAMED & CHILLED, ESPELETTE DIJONNAISE **65**
- 1/2 LB. KING CRAB** TOGARASHI MAYO **110**
- REGIIS OVA CAVIAR SELECTION*** KALUGA **195** OSSETRA **295** GOLDEN **350**

APPETIZERS

- SMOKED OYSTER ROCKEFELLER** SMOKED GOUDA CREAMED SPINACH, PERNOD, PARMESAN **32**
- TUNA SASHIMI*** CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC, PONZU **23**
- HAND-CUT PRIME STEAK TARTARE*** TRADITIONAL GARNISHES, GRILLED CIABATTA **28**
- MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUTS, JALAPENO, QUAIL EGG, SESAME OIL **27**
- SPRING LEEK AND POTATO SOUP** KING CRAB, LEMON CRÈME FRAÎCHE **24**
- MAINE LOBSTER TACOS** MANGO AND PINEAPPLE SALSA, AVOCADO MOUSSE **30**
- GNOCCHI CACIO E PEPE** WILD MUSHROOMS, PARMIGIANO REGGIANO **32**

SALADS

- CHOPPED 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**
- KALE SALAD** FLORIDA CITRUS, PINE NUT AND QUINOA GRANOLA, TAHINI TURMERIC DRESSING **22**
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL **22**
- LOCAL TOMATOES** STRACCIATELLA CHEESE, BASIL PESTO, BANYULS VINAIGRETTE **24**

MODERN AMERICAN CLASSICS

- VEAL MILANESE** MARCONA ALMONDS, HONEY CRISP APPLES, CHICORY **86**
- GLAZED BEEF SHORT RIB** PEAS AND CARROTS, BLACK GARLIC BEEF JUS **64**
- AMISH ROASTED HALF CHICKEN** FAVA BEANS, NUESKE'S BACON, CHICKEN JUS **43**
- SEARED SCALLOPS** SAUCE ROMESCO, FREGOLA **54**
- MISO - GLAZED SEA BASS** MAITAKE MUSHROOM, SPRING VEGETABLES, DASHI **55**
- MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE **115**

FROM THE WOOD-BURNING GRILL

PRIME CUTS

- CERTIFIED ANGUS RIB CAP 8 OZ **110**
- FILET MIGNON 8 OZ **64**
- NEW YORK STRIP 14 OZ **75**
- DRY-AGED BONE-IN RIB EYE 22 OZ **140**
- PORTERHOUSE 32 OZ **175**
- SKIRT STEAK 10 OZ **61**
- RACK OF LAMB 14 OZ **67**
- DELMONICO RIB EYE 18 OZ **105**
- TOMAHAWK 34 OZ **255**

SEAFOOD

- AHI TUNA **46**
- FAROE ISLAND SALMON **40**
- WHOLE BRANZINO **64**

JAPANESE WAGYU

- "A5" NEW YORK STRIP 8 OZ **200**

AUSTRALIAN WAGYU

- EYE OF THE RIBEYE 8 OZ **155**

COLORADO BISON

- FILET MIGNON 8 OZ **82**

ACCOMPANIMENTS

- HALF MAINE LOBSTER **65**
- HUDSON VALLEY FOIE GRAS **36**
- BLUE CHEESE CRUST **8**
- "OSCAR" **38**
- ASPARAGUS, KING CRAB HOLLANDAISE*

SAUCE TRIOS 12

PLEASE SELECT THREE:

HOLLANDAISE | RED WINE JUS | HORSERADISH | CHIMICHURRI | BOURBON STEAK SAUCE | AU POIVRE

FARM FRESH SIDE DISHES

- GRILLED ASPARAGUS** MARCONA ALMONDS, CHARRED LEMON VINAIGRETTE **16**
- BEER BATTERED ONION RINGS** ONION CREMA **16**
- MAC & CHEESE** BLACK TRUFFLE **18**
- POMME PURÉE** GARLIC CHIPS **16**
- CREAMED SPINACH** CRISPY SHALLOTS **16**
- BAKED POTATO** 'ALL THE FIXINS' **17**
- BLISTERED SHISHITO PEPPERS** YUZU VINAIGRETTE, BONITO FLAKES **16**
- SAUTÉED MUSHROOMS** FINES HERBS **24**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, A SERVICE CHARGE IS ADDED TO ALL CHECKS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.