



ICE-COLD SHELLFISH TOWER

OYSTERS, SHRIMP, LOBSTER, KING CRAB **210**

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

KALUGA **195** OSSETRA **295** GOLDEN **350**

À LA CARTE CHEF'S OYSTER SELECTION* CHAMPAGNE-MIGNONETTE **30**

SHELLFISH 1/2 LB KING CRAB TOGARASHI MAYO **110**

HALF MAINE LOBSTER STEAMED & CHILLED, ESPELETTE DIJONNAISE **65**

JUMBO SHRIMP COCKTAIL SPICE-POACHED, COCKTAIL SAUCE **29**

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 **29**

 **MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME **27**

YELLOW TOMATO GAZAPCHO HASS AVOCADO, CONFIT HEIRLOOM TOMATOES, TORN CROUTONS **22**

MAINE LOBSTER CORN DOGS FINES HERBS, WHOLE GRAIN MUSTARD CRÈME FRAÎCHE **30**

POTATO GNOCCHI CALABRIAN CHILI PESTO, CIPOLLINI ONIONS, BROCCOLINI **28**

SALADS CHOPPED 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**

KALE SALAD STONE FRUIT, PINE NUT AND QUINOA GRANOLA, TAHINI TURMERIC DRESSING **22**

CLASSIC CAESAR ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL **20**

WATERMELON & HEIRLOOM TOMATOES RICOTTA, SUNFLOWER PESTO, CHAMPAGNE VINEGAR **24**

SIGNATURES

AMISH ROASTED HALF CHICKEN

SUMMER BLACK TRUFFLE, POMME PUREE, GLAZED CARROTS

43

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM SEASONAL VEGETABLES, TRUFFLE



115

HAY SMOKED 40oz PORTERHOUSE

FONDANT POTATOES, SWEET & SOUR CIPOLLINI ONIONS



245

GLAZED BEEF SHORT RIB

POPCORN GRITS, BLISTERED SHISHITO, BEEF JUS

64

FROM THE SEA

FENNEL AND CITRUS CRUSTED SALMON CRISPY POLENTA, FENNEL SOUBISE **48**

SEARED SCALLOPS SAUCE ROMESCO, FREGOLA **54**

MISO - GLAZED SEA BASS MAITAKE MUSHROOM, BOK CHOY, DASHI **55**

FROM THE WOOD-FIRED GRILL

*** PRIME CUTS**

HAND-SELECTED FOR BOURBON STEAK

CERTIFIED ANGUS RIB CAP 8 OZ **110**

FILET MIGNON 8 OZ **66**

FILET MIGNON 12 OZ **104**

NEW YORK STRIP 14 OZ **75**

TOMAHAWK 34 OZ **255**

SKIRT STEAK 10 OZ **61**

DELMONICO RIB EYE 18 OZ **105**

DRY-AGED BONE-IN RIB EYE 18 OZ **140**

COLORADO BISON

FILET MIGNON 8 OZ **82**

JAPANESE WAGYU

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

AUSTRALIAN CUTS

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

RACK OF LAMB 14 OZ **67**

FRESH CATCH

AHI TUNA **46**

WHOLE BRANZINO **64**

ACCOMPANIMENTS

HALF MAINE LOBSTER **65** | HUDSON VALLEY FOIE GRAS **36**

GRILLED JUMBO SHRIMP **25** | BLUE CHEESE CRUST **8** | "OSCAR" **38**

SAUCE TRIOS 12

(PLEASE SELECT 3 | OR 5 EACH)

HOLLANDAISE | RED WINE JUS | HORSERADISH CREAM

CHIMICHURRI | BOURBON STEAK SAUCE | AU POIVRE

FARM FRESH SIDE DISHES

TRIO OF SIDES PLEASE SELECT THREE **50**

BROCCOLINI & CHEESE MIMOLETTE ESPUMA, BACON BITES **18**



MAC & CHEESE BLACK TRUFFLE **18**

CREAMED SPINACH CRISPY SHALLOTS **18**

POTATO PUREE GARLIC CHIPS **18**

BLISTERED SHISHITO PEPPERS YUZU VINAIGRETTE, BONITO FLAKES **18** **BAKED POTATO** 'ALL THE FIXINS' **18**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, AN 18% 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