

**SHELLFISH PLATTERS\* MP**

OYSTERS, MAINE LOBSTER  
SHRIMP, ALASKAN KING CRAB

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

**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 CREAM, 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**

**KING CRAB TORTELLONI** SQUID INK, RADISH, ASPARAGUS, CITRUS, TOBIKO **29**

**CHILLED ASPARAGUS SOUP\*** SHRIMP TOAST, SHERRY GASTRIQUE, CURED EGG YOLK **22**

**PHILLY CHEESESTEAK ROLLS** GROUND WAGYU BEEF, CREMINI MUSHROOM, PICKLED FRESNO **28**

**SALADS**

**HEIRLOOM TOMATO** IDIAZABAL CHEESE, PICKLED ONION, SOURDOUGH CROUTON, BASIL SEED **18**

**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**

**TWO WASH RANCH  
JIDORI CHICKEN**  
LIQUID PEA RAVIOLI  
FENNEL SAUSAGE, CARROT  
**49**

 **MAINE LOBSTER  
POT PIE**  
BRANDIED LOBSTER CREAM  
MARKET VEGETABLES  
**MP**

**PATAGONIAN  
TOOTHFISH\***  
WHEAT BERRY, CELERY ROOT  
PROSCIUTTO BRODO  
**64**

 **32 OZ HAY-SMOKED  
TOMAHAWK\***  
GRILLED VEGETABLE  
SKEWERS  
**195**

**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**

10 OZ SNAKE RIVER FARMS NEW YORK STRIP **99**

6 oz WESTHOLME AUSTRALIAN WAGYU NEW YORK **89**

8 oz SNAKE RIVER FARMS RIB EYE PAVE **90**

**SPECIALTY CUTS\***

**NEW YORK DUO**, 3 oz AUSTRALIAN WAGYU & AMERICAN ANGUS **124**

JAPANESE A5 WAGYU RIBEYE **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**

CARAMELIZED CIPOLLINI ONION **15**

FOIE GRAS BUTTER\* **9**

ORGANIC GLAZED MUSHROOMS **16**

HORSERADISH CRUST **9**

CREAMY BLUE CHEESE SAUCE **7**

ALASKAN KING CRAB BÉARNAISE\* **36**

**SAUCE TRIO\*** **12**

BÉARNAISE\* **4** | PEPPERCORN **5** | CHIMICHURRI **4**

**MARKET SIDES**

 **MAC & CHEESE, BLACK TRUFFLE** **18**

**SUMMER CORN, JALAPENO, CILANTRO** **17**

**LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE** **16**

**CLASSIC WHIPPED POTATO, BUTTER** **16**

**WAGYU FRIED RICE, NAPA KIMCHI, EGG\*** **22**

**HORSERADISH WHIPPED POTATO, CHIVE** **15**

**GLAZED MUSHROOM, MIRIN, WHITE SOY** **18**

**BABY CARROTS, CHILI, MARCONA ALMOND** **17**

 **DESIGNATES A CHEF MICHAEL MINA SIGNATURE**

FOR INFORMATION REGARDING SUSTABABLE SEAFOOD, VEGAN, GLUTEN FREE,  
OR LACTOSE FREE OPTIONS PLEASE INQUIRE WITH THE SERVICE TEAM

\*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