



SHELLFISH PLATTER

CAST-IRON BROILED

4 OYSTERS
4 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
HOT MISO BUTTER
155

ICE-COLD

4 OYSTERS
4 SHRIMP
6 CLAMS
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
TUNA TARTARE
175

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G 250

IMPERIAL OSSETRA
30G 350

DUO OF CAVIARS
590

TRADITIONAL SERVICE

SIEVED EGG, RED ONION, CRÈME FRAÎCHE
CHIVES, BLINI

CHILLED OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT 30

SEAFOOD 1/2 MAINE LOBSTER DIJONNAISE 64

& CRUDO 1/4 LB ALASKAN SNOW CRAB GREEN GODDESS 46

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38

TRUFFLED HAMACHI CRUDO SCALLION, CUCUMBER, TRUFFLE PONZU 20

MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME 35

APPETIZERS FONTINA STUFFED GNUDI WHITE TRUFFLE BUTTER, TOASTED POTATO BROTH 26

AMERICAN WAGYU STEAK TARTARE TRADITIONAL PREPARATION, GRILLED SOURDOUGH 30

MARYLAND CRAB BEIGNETS GARLIC CREAM, SAFFRON, CRISPY BASIL 29

ROASTED BONE MARROW CUSTARD VEAL CHEEK MARMALADE, SCALLION PANCAKE, CHILI CRISP 34

HOUSE-CURED GRAVLAX CRISPY SWEET POTATO LATKE, SOUR CREAM, PICKLED ONION, DILL 28

SOUP & ONION SOUP GRATIN PERHAPS THE VERY BEST VERSION YOU'VE EVER HAD 23

SALADS SALAD OF ENDIVE FUJI APPLE, STILTON, SPICED WALNUTS, CIDER VINAIGRETTE 22

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 21

ICE-COLD CRUNCHY VEGETABLE SALAD FUNKY HERBS, LEMONGRASS-GINGER TEA 19

CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL 19

SIGNATURES

PAN ROASTED VEAL CHOP

CHANTERELLES
SALSIFY TWO WAYS
PEAR BUTTER
69

MAINE LOBSTER



POT PIE

BABY LEEKS
BLACK TRUMPETS
LOBSTER DUMPLINGS
130

NIGELLA-SPICED SWORDFISH

CAULIFLOWER PURÉE
PRESERVED LEMON
TOASTED PINE NUTS
56

CHICKEN & DUMPLINGS

BABY BOK CHOY
FOIE GRAS DUMPLING
SCALLION JAM
48

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS

8 oz. PETITE CENTER-CUT FILET 69

12 oz. BARREL-CUT FILET 104

8 oz. RIBCAP 72

16 oz. NEW YORK STRIP 79

20 oz. BONE-IN COWBOY RIBEYE 94

20 oz. DRY-AGED KANSAS CITY 89

LARGE FORMAT

32 oz. PRIME DRY-AGED PORTERHOUSE 144

32 oz. PRIME DRY-AGED TOMAHAWK 159

FROM THE SEA

7 oz. ORA KING SALMON 49

AHI TUNA & SEARED FOIE GRAS 62

WORLDWIDE WAGYU

COLORADO, USA

- 7X FARMS -

14 oz. BONELESS RIBEYE 134

MIYAZAKI, JAPAN

A5 WAGYU STRIPLOIN

44 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

HOKKAIDO, JAPAN

A5 WAGYU CHATEAU UENAE STRIPLOIN

69 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

A5 WAGYU DUO

4 OZ. CUTS OF MIYAZAKI & HOKKAIDO 445

ACCOMPANIMENTS

HALF MAINE LOBSTER 64 | GRILLED SHRIMP 32 | 3 oz. ROASTED FOIE GRAS 29 | HORSERADISH CRUST 12 | TRUFFLE BUTTER 12

SAUCE TRIO 9

please select three:

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES



BLACK TRUFFLE MAC & CHEESE 19 ADD LOBSTER +19

ROCKEFELLER STUFFED MUSHROOMS 19

ROASTED CARROTS, TAHINI, ZA'ATAR 17

CREAMED SPINACH, CRISPY SHALLOTS 16

SWEET & SOUR BRUSSELS SPROUTS 17

DUCHESSE STUFFED BAKED POTATO 16

WHIPPED POTATOES, CHIVES, BUTTER 16

CHARRED CABBAGE, SAUCE CHORON 17



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