

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**
- OSETRA CAVIAR DOUGHNUTS*** YUZU CREAM, CHIVE **35**
- CHILLED POACHED SHRIMP** GIN-SPIKED COCKTAIL SAUCE **35**
- APPETIZERS**
- MICHAEL'S TUNA TARTARE*** ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME **31** 
- RICOTTA GNUDI** CONFIT CHICKEN, MELTED LEEKS, FENNEL POLLEN, MAITAKE MUSHROOM **27**
- WAGYU PHILLY SPRING ROLL** CREMINI MUSHROOM, PICKLED FRESNO, SPICY CHEESE SAUCE **28**
- LOADED POTATO SOUP** CRISPY PANCETTA, CHEDDAR ESPUMA, CHIVE, CRÈME FRAÎCHE **22**
- MARKET POKE*** LYCHEE, TOSAKA SEAWEED, HEIRLOOM CHERRY TOMATO, SOY-SESAME MARINADE **28**
- SALADS**
- WINTER ORCHARD** QUINOA, FARRO, KALE, CRANBERRY, APPLE, HONEY VINAIGRETTE, NUT STREUSEL **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

- | | | | |
|--|--|--|---|
| <p>TWO WASH RANCH JIDORI CHICKEN
CRISPY POTATO, KALE
PICKLED GRAPE, CHICKEN JUS
49</p> | <p> MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM
MARKET VEGETABLES
MP</p> | <p>CHILEAN SEABASS*
WHEAT BERRY, CELERY ROOT
PROSCIUTTO BRODO
64</p> | <p> 32 OZ HAY-SMOKED TOMAHAWK*
DUCHESS POTATO
TRUFFLE AU JUS
195</p> |
|--|--|--|---|

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**
- AMERICAN WAGYU***
- 6 oz MISHIMA FILET MIGNON **99**
10 oz MISHIMA FLAT IRON **71**
7 oz MISHIMA ULTRA NEW YORK **96**
- INTERNATIONAL WAGYU***
- JAPANESE A5 WAGYU RIBEYE **45** PER OZ | 3 OZ MINIMUM
6 oz WESTHOLME AUSTRALIAN RIBEYE **98**
-  **US VS JAPAN**, 3 oz JAPANESE A5 & 5 oz AMERICAN FLAT IRON **168**
- FROM THE SEA*** 6 oz ARCTIC CHAR **42**


ACCOMPANIMENTS

- | | | |
|--|--|--|
| <p>BROILED MAINE LOBSTER 52
ALASKAN KING CRAB BEARNAISE* 36
BROILED SHRIMP 21</p> | <p>CARAMELIZED CIPOLLINI ONION 15
HORSERADISH CRUST 9
ORGANIC GLAZED MUSHROOMS 16</p> | <p>BLACK TRUFFLE BUTTER 10
CREAMY BLUE CHEESE SAUCE 8
FOIE GRAS BUTTER* 9</p> |
|--|--|--|

SAUCE TRIO* 14

BÉARNAISE* **5** | PEPPERCORN **6** | CHIMICHURRI **5**

MARKET SIDES

- | | |
|--|--|
| <p> MAC & CHEESE, BLACK TRUFFLE 18</p> <p>LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16</p> <p>CLASSIC WHIPPED POTATO, BUTTER 16</p> <p>CRISPY BRUSSELS SPROUTS, GARLIC-GINGER 15</p> | <p>WAGYU FRIED RICE, NAPA KIMCHI, EGG* 22</p> <p>HORSERADISH WHIPPED POTATO, CHIVE 16</p> <p>GLAZED MUSHROOM, MIRIN, WHITE SOY 18</p> <p>CREAMED SPINACH, SMOKED GOUDA, SHALLOT 15</p> |
|--|--|

 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