

	SHELLFISH PLATTERS* MP OYSTERS, MAINE LOBSTER SHRIMP, ALASKAN KING CRAB  CAST-IRON BROILED RED MISO BUTTER CHARRED LEMON LEMONGRASS TEA OR ICE-COLD SPIKED COCKTAIL SAUCE DIJONNAISE GREEN GODDESS
À LA CARTE	CHEF’S OYSTER SELECTION* ROSÉ MIGNONETTE, CHIVES 36 PER HALF DOZEN
CHILLED SHELLFISH AVAILABLE BROILED UPON REQUEST	1/2 MAINE LOBSTER DIJONNAISE 52
	MARKET POKE* LYCHEE, TOSAKA SEAWEED, HEIRLOOM CHERRY TOMATO, SOY-SESAME MARINADE 28
	CHILLED POACHED SHRIMP GIN-SPIKED COCKTAIL SAUCE 35
	OSETRA CAVIAR DOUGHNUTS* YUZU CREAM, CHIVE 35
APPETIZERS AND SALADS	MICHAEL’S TUNA TARTARE* ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME 31 
	WINTER ORCHARD QUINOA, FARRO, KALE, CRANBERRY, APPLE, HONEY VINAIGRETTE, NUT STREUSEL 18
	LOADED POTATO SOUP CRISPY PANCETTA, CHEDDAR ESPUMA, CHIVE, CRÈME FRAÎCHE 22
	WAGYU PHILLY SPRING ROLL CREMINI MUSHROOM, PICKLED FRESNO, SPICY CHEESE SAUCE 28
	THE ’WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 18
	TRUFFLE CAESAR* LITTLE GEM, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING 19

SIGNATURE ENTRÉES

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

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

SAUCE TRIO* 14

BÉARNAISE* 5 | PEPPERCORN 6 | CHIMICHURRI 5

MARKET SIDES

 MAC & CHEESE, BLACK TRUFFLE 18	GLAZED MUSHROOM, MIRIN, WHITE SOY 18
LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16	CREAMED SPINACH, SMOKED GOUDA, SHALLOT 15
CLASSIC OR HORSERADISH WHIPPED POTATO 16	CRISPY BRUSSELS SPROUTS, GARLIC-GINGER 15

PÉRIGORD BLACK TRUFFLE ADD SHAVED TABLESIDE TO ANY DISH MP

 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