

ICE-COLD SHELLFISH PLATTER* 125
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

HOUSEMADE SAUCES
GIN-SPIKED COCKTAIL
SAUCE GREEN GODDESS
CHAMPAGNE MIGNONETTE
ESPELETTE DIJONNAISE

*PETROSSIAN MINA RESERVE CAVIAR
IMPERIAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA
DAURENKI 150 BAIKA 180 OSSETRA 210
TASTING TRIO 520
SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS
COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE
KRUG GRAND CUVÉE 375ML, CHAMPAGNE, FRANCE NV 195

À LA CARTE
CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

*CHEF’S OYSTER SELECTION CHAMPAGNE MIGNONETTE 5 each
ALASKAN KING CRAB GREEN GODDESS 38
HALF MAINE LOBSTER DIJONNAISE 45
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 19

APPETIZERS

*A5 WAGYU HOT STONE 2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 68
*AHI TUNA ‘ROLLS’ CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 22
*WAGYU STEAK TARTARE MICRO BASIL, CORNICHON, CAPER, DIJON MUSTARD 28
*MICHAEL’S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 38
‘INSTANT’ BACON HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 23
PAN-SEARED CRAB CAKE CHAMPAGNE HOLLANDAISE, WATERMELON RADISH, SUMMER VEGETABLES 28

SALADS

THE ‘WEDGE’ BUTTERMILK RANCH, BACON, EGG, TOMATO, ONION, PORK RIND, BLUE CHEESE 19
ORCHARD APPLE RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 17
CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 17
HEIRLOOM BEET & BURRATA PINE NUT VINAIGRETTE, CHICORIES, CHERVIL 22

SIGNATURES

CHICKEN
MILANESE

BRAISED CELERY ROOT
ROASTED MUSHROOMS
APRICOT MOSTARDA
46

MAINE LOBSTER
POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES
BLACK TRUFFLE
110

MISO-GLAZED
CHILEAN SEA BASS

SNAP PEA
SHIMEJI MUSHROOM
GINGER DASHI
56

*WAGYU
‘SURF & TURF’

6 OZ WAGYU FILET
TOPPED WITH KING CRAB
BÉARNAISE
95

FROM THE WOOD-FIRED GRILL

*BLACK ANGUS
HAND-SELECTED FOR BOURBON STEAK
8 oz FILET MIGNON 64
12 oz NEW YORK STRIP 73
16 oz DELMONICO RIB EYE 87
22 oz 100 DAY DRY-AGED ‘COWBOY’ RIB EYE 115

*THE ‘TOMAHAWK’ 325

40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE
HAY-SMOKED TABLESIDE

*WAGYU
6 oz CARRARA FILET MIGNON 69
8 oz SNAKE RIVER FARMS RIB CAP 92
8 oz MARGARET RIVER NEW YORK STRIP 112

*JAPANESE WAGYU
SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
34 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO
75 per oz

WAGYU TASTING TRIO 650
4oz OF EACH JAPANESE WAGYU

*FROM THE SEA VERLASSO SALMON 42

ACCOMPANIMENTS

HALF MAINE LOBSTER 45
GRILLED GULF SHRIMP 16
*SEARED SCALLOPS 24
BONE MARROW CRUST 10
BLACK TRUFFLE BUTTER 5
*MAINE LOBSTER & BÉARNAISE 28
BLUE CHEESE & CRISPY ONION 9
BLACK PEPPERCORN CRUST 6

SAUCE TRIOS 12

please select three :

*BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI
CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

MARKET SIDES

BAKED POTATO, ALL THE FIXINS 12
TRIO OF MUSHROOMS, MIRIN GLAZED 16
PORK BELLY FRIED RICE, SPICY GOCHUJANG SAUCE 16
*CHARRED BROCCOLINI, SAUCE CHORON, HAZELNUTS 14
MAC & CHEESE, BLACK TRUFFLE 18
POTATO PURÉE, LOTS OF BUTTER 15
CRISPY BRUSSELS SPROUTS, HONEY & LIME 15
CREAMED SPINACH, CARAMELIZED ONION, BENTON’S BACON 16



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