



CHILLED SEAFOOD

ICE-COLD OYSTERS NORTH & MID-ATLANTIC REGION, CHAMPAGNE MIGNONETTE **32**

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **38**

 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, HABANERO-SESAME OIL **37**

SOUP & SALADS

SUNCHOKE VELOUTÉ ROASTED CARROTS, CHIVE OIL, SUNCHOKE CHIPS **23**

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **22**

CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL **22**

MIXED GREENS TOMATO, ONION, CUCUMBER, CHAMPAGNE VINAIGRETTE **19**

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

SALAD ADDITIONS | GRILLED CHICKEN **20** PETITE SALMON **26** HANGER STEAK **26** GRILLED SHRIMP **36**

BURGERS

PRIME STEAK BURGER AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE, LITTLE GEM LETTUCE **26**

WAGYU DOUBLE BURGER AMERICAN CHEESE, SAUTÉED ONIONS, SECRET SAUCE **28**

QUINOA-VEGGIE BURGER ARUGULA PESTO, FENNEL SALAD **22**

HERITAGE TURKEY BURGER GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI **22**

LAMB BURGER LABNEH, GRILLED RED ONIONS, TOMATO CONFIT, ARUGULA **26**

LUNCH ENTRÉES

SHORT RIB PAPPARDELLE TOMATO RAGU, TRUFFLE BUTTER, GARLIC STREUSEL **36**

ORA KING SALMON TASSO HAM FRIED RICE, FENNEL HERB SALAD **52**

DUNGENESS CRAB ROLL TARRAGON AIOLI, OLD BAY POTATO CHIPS **32**

AHI TUNA AU POIVRE SAUTÉED SPINACH, GREEN PEPPERCORN **49**

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS 10 oz. PRIME HANGER STEAK **54**

8 oz. PETITE CENTER-CUT FILET **69**

12 oz. BARREL-CUT FILET **104**

8 oz. RIB CAP **72**

16 oz. NEW YORK STRIP **79**

AMERICAN WAGYU 14 oz. BONE-LESS RIB EYE **134**

7X FARMS COLORADO, USA

JAPANESE WAGYU A5 WAGYU STRIPLOIN **44** PER OUNCE (MINIMUM 4 OZ. PER ORDER)
MIYAZAKI, JAPAN

A5 CHÂTEAU UENAE STRIPLOIN **80** PER OUNCE (MINIMUM 4 OZ. PER ORDER)
HOKKAIDO, JAPAN

A5 WAGYU TASTING DUO 4 OZ. CUTS OF CHÂTEAU UENAE AND MIYAZAKI **496**

SIDE DISHES | GREEN SALAD **14** DUCK FAT FRIES **16** WHIPPED POTATOES **18** TRUFFLE MAC & CHEESE **22** SAUTÉED SPINACH **16**

LIBATIONS

ZERO PROOF
WEST INDIAN LIMEADE 9
LIME, GINGER, BITTERS, SODA

TIKI TIKI 9
GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS
"I AM NOT A SOUR" 23
EGG WHITE WASHED WILD TURKEY 101
WALNUT LIQUEUR, SPICED VANILLA
CLARIFIED LEMON, ORANGE

HAIRY CHEST 23
GREY GOOSE VODKA, PINEAPPLE
HABANERO, LIME

HAVE A GLASS
CONCA D'ORO, PROSECCO 17
TREVISO, VENETO, ITALY 2022

LAURENT-PERRIER, CUVÉE BRUT 28
CHAMPAGNE, FRANCE, NV

ERIC LOUIS, SAUVIGNON BLANC 23
SANCERRE, FRANCE, 2022

ASTROLABE, PINOT NOIR 16
MARLBOROUGH, NEW ZEALAND, 2018

CONDADO DE HAZA, TEMPRANILLO 18
RIBERA DEL DUERO, SPAIN 2019

HENDRY HRW, CABERNET SAUVIGNON 24
NAPA VALLEY, CALIFORNIA 2021

DESSERTS

WINTER SPICED BASQUE CHEESECAKE 22
RED WINE POACHED PEAR, BROWN BUTTER PECANS, CITRUS
CARAMEL

 **MICHAEL MINA'S FAMOUS COOKIES** 8
CHOCOLATE CHIP WALNUT



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