



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

CHILLED SHELLFISH

AVAILABLE BROILED
UPON REQUEST

CHEF'S OYSTER SELECTION*

ROSÉ MIGNONETTE, CHIVES 36 PER HALF DOZEN

1/2 MAINE LOBSTER DIJONNAISE 56

CHILLED POACHED SHRIMP

GIN-SPIKED COCKTAIL SAUCE 38

OSETRA CAVIAR DOUGHNUTS*

YUZU CREAM, CHIVE 37

MARKET POKE*

LYCHEE, TOSAKA SEAWEED, HEIRLOOM CHERRY TOMATO, SOY-SESAME MARINADE 28

APPETIZERS

MICHAEL'S TUNA TARTARE*

ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME 32



LOADED POTATO SOUP

CRISPY PANCETTA, CHEDDAR ESPUMA, CHIVE, CRÈME FRAÎCHE 22

HOUSE RICOTTA GNUDI*

ARRABIATA SAUCE, PANCETTA, PARMESAN CHEESE, CHIVES 26

WAGYU PHILLY SPRING ROLL

CREMINI MUSHROOM, PICKLED FRESNO, SPICY CHEESE SAUCE 28

HAND-CUT STEAK TARTARE*

TRADITIONAL GARNISHES, GRILLED NOBLE BREAD 27

SALADS

WINTER ORCHARD

QUINOA, FARRO, KALE, CRANBERRY, APPLE, HONEY VINAIGRETTE, NUT STREUSEL 18

THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 19

TRUFFLE CAESAR*

LITTLE GEM, SWEET ONION CREMA, PARMESAN CHEESE, TRUFFLE DRESSING 20

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

210

FROM THE MESQUITE-FIRED GRILL

ANGUS BEEF*

8 oz FILET MIGNON 68

12 oz NEW YORK STRIP 74

24 oz COWBOY RIBEYE 98

10 oz PRIME FLAT IRON 56

20 oz KANSAS CITY STRIP 92

AMERICAN
WAGYU*

10 oz MISHIMA FLAT IRON 71

7 oz MISHIMA ULTRA NEW YORK 96

INTERNATIONAL
WAGYU*

12 oz WESTHOLME AUSTRALIAN KANSAS CITY STRIP 165

6 oz WESTHOLME AUSTRALIAN FILET MIGNON 102



US VS JAPAN, 3 oz JAPANESE A5 & 5 oz AMERICAN FLAT IRON 170

JAPANESE A5 WAGYU RIBEYE 46 PER OZ | 3 OZ MINIMUM

FROM THE SEA*

6 oz ARCTIC CHAR 43

STONINGTON MAINE SCALLOPS 66

ACCOMPANIMENTS

BROILED MAINE LOBSTER 56

ALASKAN KING CRAB BEARNAISE* 36

BROILED SHRIMP 22

CARAMELIZED CIPOLLINI ONION 15

HORSERADISH CRUST 9

ORGANIC GLAZED MUSHROOMS 16

BLACK TRUFFLE BUTTER 12

CREAMY BLUE CHEESE SAUCE 8

FOIE GRAS BUTTER* 11

SAUCE TRIO* 16

BÉARNAISE* 6 | PEPPERCORN 7 | CHIMICHURRI 6

MARKET SIDES



MAC & CHEESE, BLACK TRUFFLE 18

CRISPY BRUSSELS SPROUTS, GARLIC-GINGER 15

CLASSIC WHIPPED POTATO, BUTTER 17

WAGYU BEEF FRIED RICE, SUNNYSIDE EGG, KIMCHI 23

LOADED BAKED POTATO, BACON JAM, CHEESE SAUCE 16

GLAZED MUSHROOM, MIRIN, WHITE SOY 18

CREAMED SPINACH, SMOKED GOUDA, SHALLOT 15

HORSERADISH WHIPPED POTATO, CHIVES 17



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