

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**

APPETIZERS

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUT, PEPPERS, QUAIL EGG, SESAME **32** 

CHILLED ASPARAGUS SOUP ESPELETTE GRILLED SHRIMP, CITRUS CRÈME FRAÎCHE, CAVIAR **22**

A5 WAGYU KABURI HOT ROCK* YUZU KOSHO, WHITE PONZU GEL, MARINATED CUCUMBER **87**

KING CRAB CAMPANELLE* BABY SQUASH, ENGLISH PEAS, ARUGULA PESTO, HERBED CROUTON **26**

WAGYU PHILLY SPRING ROLL CREMINI MUSHROOM, PICKLED FRESNO, SPICY CHEESE SAUCE **28**

HAND-CUT STEAK TARTARE* TRADITIONAL GARNISHES, GRILLED NOBLE BREAD **27**

SALADS

BEET CARPACCIO LEMON YOGURT ESPUMA, PICKLED FENNEL, PISTACHIO 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**

PRESERVED LEMON POLENTA
ENGLISH PEAS, CARROTS

49



**MAINE LOBSTER
POT PIE**

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

MP

**DOUBLE-BONE
IBÉRICO PORK CHOP***

LEEK SPÄTZLE, GREEN GARLIC
TURNIPS, CONFIT GARLIC JUS

69



**32 OZ HAY-SMOKED
TOMAHAWK***

DUCHESS POTATO
ASPARAGUS, 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**
6 oz CHILEAN SEABASS **64**

ACCOMPANIMENTS

GRILLED MAINE SCALLOPS **23**

BROILED SHRIMP **22**

BROILED 1/2 MAINE LOBSTER **56**

BLACK TRUFFLE BUTTER **12**

HORSERADISH CRUST **9**

CREAMY BLUE CHEESE SAUCE **8**

CARAMELIZED CIPOLLINI ONION **15**

ORGANIC GLAZED MUSHROOMS **16**

ALASKAN KING CRAB BEARNAISE* **36**

SAUCE TRIO* 16

BÉARNAISE* **6** | PEPPERCORN **7** | CHIMICHURRI **6**

MARKET SIDES



MAC & CHEESE, BLACK TRUFFLE **18**

CHARRED SNAP PEAS, SPICED YOGURT, MINT **16**

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**

GRILLED ASPARAGUS, POACHED FARM EGG, GUANCIALE **18**

HORSERADISH WHIPPED POTATO, CHIVES **17**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR INFORMATION REGARDING SUSTAINABLE 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