

SHELLFISH PLATTERS 125

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

CAST-IRON BROILED

RED MISO BUTTER

CHARRED LEMON

ESPELETTE PEPPER

*ICE-COLD

GIN-SPIKED COCKTAIL SAUCE

GREEN GODDESS

CHAMPAGNE MIGNONETTE

*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 21

APPETIZERS

*A5 WAGYU HOT STONE

2 OZ A5 NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 72

*AHI TUNA 'ROLLS'

CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 24

*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 25

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 18

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 18

HEIRLOOM BEET & BURRATA

PINE NUT VINAIGRETTE, CHICORIES, CHERVIL 22

SIGNATURES

CRISPY CHICKEN MILANESE BRAISED CELERY ROOT ROASTED MUSHROOMS APRICOT MOSTARDA 46	MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM MARKET VEGETABLES BLACK TRUFFLE 115	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
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FROM THE WOOD-FIRED GRILL

*BLACK ANGUS HAND-SELECTED FOR BOURBON STEAK	8 oz FILET MIGNON 66 12 oz NEW YORK STRIP 74 16 oz DELMONICO RIB EYE 87 22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 115
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*THE 'TOMAHAWK' 325 40 oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE HAY-SMOKED TABLESIDE
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*WAGYU	6 oz CARRARA FILET MIGNON 71 16 OZ WESTHOLME BONE-IN NY STRIP 130
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*JAPANESE WAGYU SERVED IN 4oz PORTIONS		
A5 NY STRIP, KAGOSHIMA 36 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 44
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ACCOMPANIMENTS

HALF MAINE LOBSTER 45	BONE MARROW CRUST 10	BLUE CHEESE & CRISPY ONION 9
GRILLED GULF SHRIMP 18	BLACK TRUFFLE BUTTER 5	BLACK PEPPERCORN CRUST 6
*SEARED SCALLOPS 24	MAINE LOBSTER & BÉARNAISE 28	

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