



## 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

**SWEET PEA VELOUTÉ** LOBSTER DUMPLINGS, ORANGE OIL, TARRAGON, LEEKS **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**

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

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## 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** CAULIFLOWER FRIED RICE, FENNEL HERB SALAD **52**

**LOBSTER COBB SALAD** CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE **56**

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

## FROM THE WOOD-FIRED GRILL

**PRIME BLACK ANGUS** 6 oz. PRIME HANGER STEAK **54**

8 oz. PETITE CENTER-CUT FILET **74**

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

8 oz. RIB CAP **89**

16 oz. NEW YORK STRIP **79**

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

7X FARMS COLORADO, USA

**JAPANESE WAGYU** A5 WAGYU STRIPLOIN 4 OZ **176** | 8 OZ **352**  
MIYAZAKI, JAPAN

A5 CHÂTEAU UENAE STRIPLOIN 4 OZ **320** | 8 OZ **640**  
HOKKAIDO, JAPAN

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

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

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## LIBATIONS

### ZERO PROOF

**WEST INDIAN LIMEADE** 9  
LIME, GINGER, BITTERS, SODA

**TIKI TIKI** 9

GRAPEFRUIT, CINNAMON, LEMON

### COCKTAILS

**VANILLA OLD FASHIONED** 23  
MICTER'S BOURBON, HENNESSY VSOP,  
VANILLA, CINNAMON

**HAIRY CHEST** 23

GREY GOOSE VODKA, PINEAPPLE  
HABANERO, LIME

### HAVE A GLASS

**CONCA D'ORO, PROSECCO** 18  
TREVISO, VENETO, ITALY 2022

**LAURENT-PERRIER, CUVÉE BRUT** 29  
CHAMPAGNE, FRANCE, NV

**ERIC LOUIS, SAUVIGNON BLANC** 24  
SANCERRE, FRANCE, 2022

**ASTROLABE, PINOT NOIR** 16  
MARLBOROUGH, NEW ZEALAND, 2019

**CONDADO DE HAZA, TEMPRANILLO** 18  
RIBERA DEL DUERO, SPAIN 2020

**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