



SHELLFISH PLATTER

CAST-IRON BROILED

4 OYSTERS
4 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
HOT MISO BUTTER
155

ICE-COLD TOWER

6 OYSTERS
6 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
TUNA TARTARE
175

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G **250**

IMPERIAL OSSETRA
30G **350**

DUO OF CAVIARS
590

TRADITIONAL SERVICE
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
CHIVES, BLINI

CHILLED OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT **32**

SEAFOOD 1/2 MAINE LOBSTER DIJONNAISE **64**

& CRUDO 1/4 LB ALASKAN SNOW CRAB GREEN GODDESS **46**

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

TRUFFLED HAMACHI CRUDO SCALLION, CUCUMBER, TRUFFLE PONZU **24**



MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME **37**

APPETIZERS FONTINA-STUFFED GNUDI MOREL MUSHROOMS, ENGLISH PEAS, BLACK TRUFFLE BUTTER **28**

BOURBON STEAK A5 TARTARE CELERY ROOT, FRESH WASABI, CRISPY POTATO **92**

MARYLAND CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, CITRUS **34**

ROASTED BONE MARROW SHORT RIB MARMALADE, SCALLION PANCAKE, CHILI CRISP **36**

BACON-WRAPPED SCALLOPS BING CHERRIES, FOIE GRAS EMULSION, MARCONA ALMONDS **34**

CHERRY TOMATO TART BURRATA, BASIL PESTO, CASTELVETRANO OLIVES, BALSAMIC REDUCTION **26**

SOUP & SALADS YELLOW CORN SOUP GLAZED LOBSTER, BASIL, VANILLA OIL **23**

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

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

HEARTS OF PALM RUBY GRAPEFRUIT, AVOCADO, BUTTER LETTUCE, DIJON VINAIGRETTE **20**

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

SIGNATURES

PHYLLO-CRUSTED SOLE

ENGLISH PEA PUREE
HORSERADISH MASCARPONE
CAVIAR CREAM
52

MAINE LOBSTER POT PIE

BLACK TRUFFLE
BRANDIED CREAM
SEASONAL VEGETABLES
130

NIGELLA-SPICED SWORDFISH

CAULIFLOWER
PRESERVED LEMON
TOASTED PINE NUTS
59

CHICKEN & DUMPLINGS

BABY BOK CHOY
FOIE GRAS DUMPLING
SCALLION JAM
48

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS

10 oz. HANGER STEAK **54**
8 oz. PETITE CENTER-CUT FILET **74**
12 oz. BARREL-CUT FILET **104**
8 oz. RIBCAP **89**
16 oz. NEW YORK STRIP **79**
20 oz. BONE-IN COWBOY RIBEYE **98**

LARGE FORMAT

32 oz. PRIME DRY-AGED PORTERHOUSE **144**
32 oz. PRIME DRY-AGED TOMAHAWK **169**

FROM THE SEA

7 oz. ORA KING SALMON **54**
AHI TUNA & SEARED FOIE GRAS **64**

WORLDWIDE WAGYU

14 OZ. BONELESS RIBEYE
COLORADO, USA
- 7X FARMS - **134**

QUEENSLAND, AUSTRALIA
20 OZ. BONE-IN KC STRIP
- WESTHOLME FARMS - **165**

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

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

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

ACCOMPANIMENTS

HALF MAINE LOBSTER **64** | GRILLED SHRIMP **32** | 3 oz. ROASTED FOIE GRAS **30** | HORSERADISH CRUST **12** | TRUFFLE BUTTER **12**

SAUCE TRIO 10

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES

BLACK TRUFFLE MAC & CHEESE 22
ROASTED MUSHROOMS, GARLIC-HERB BUTTER 20
JALAPEÑO CREAMED CORN 17
CREAMED SPINACH, CRISPY SHALLOTS 18

GRILLED ASPARAGUS, BÉARNAISE 18
LOADED BAKED POTATO DELUXE 18
WHIPPED POTATOES, CHIVES, BUTTER 18
BROCCOLI, CHILI GARLIC CRUNCH 18



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