



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

YELLOW CORN SOUP GLAZED LOBSTER, BASIL, ORANGE OIL 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

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

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 26

FRIED CHICKEN SANDWICH BUFFALO SAUCE, SLAW, HONEY MUSTARD 24

FISH SANDWICH STRIPED BASS, KIMCHI SLAW 24

LUNCH ENTRÉES

PASTA PRIMAVERA BASIL PESTO, CHERRY TOMATOES, SPINACH 28

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 10 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

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

LIBATIONS

ZERO PROOF
WEST INDIAN LIMEADE 9
LIME, GINGER, BITTERS, SODA

TIKI TIKI 9
GRAPEFRUIT, CINNAMON, LEMON

COCKTAILS
VANILLA OLD FASHIONED 23
MICHTER'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 2023

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

LE VIGNES DE RÊVE, SAUVIGNON BLANC 24
SANCERRE, FRANCE, 2023

ASTROLABE, PINOT NOIR 16
MARLBOROUGH, NEW ZEALAND, 2019

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

ICONOCLAST, CABERNET SAUVIGNON 24
NAPA VALLEY, CALIFORNIA 2020

DESSERTS

BASQUE CHEESECAKE 22
STRAWBERRIES, 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